RANGEmaster

Britain's No.1 Range Cooker

USER GUIDE & INSTALLATION INSTRUCTIONS

Elan 90 Dual Fuel

RANGEMASTER COOKWARE

Our range cookers are well known for providing the best possible cooking performance and years of faithful service. However, a great cooker alone cannot guarantee perfect results every time. The other vital ingredients are of course enthusiasm and quality cookware.

We offer cookware to work perfectly with all fuel types manufactured by Rangemaster, including induction hobs. You can be assured of functionality with style, as well as the quality and meticulous attention to detail you expect from the pioneers of range cooking.

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FRUITY BAKED PUDDING

Serves 4–6

Ingredients

- Oil for greasing
- 100 g strawberries
- 100 g raspberries
- 100 g redcurrants
- 100 g blackberries
- or a 400 g mixture of any soft fruits
- 2 medium eggs
- 30 g caster sugar
- 80 ml skimmed milk
- 2 tsp vanilla extract
- 60 g plain flour (sifted)
- 1 tsp baking powder
- Icing sugar to dust

Method

1. Preheat the oven to 200 °C (for a conventional oven), 180 °C (for a fan oven) or gas mark 6.
2. Lightly grease a dish 26 cm wide x 4 cm deep.
3. Thickly slice any large strawberries and place them with the other fruits into an ovenproof dish, deep enough so the berries are about 2 deep.
4. Whisk the eggs and caster sugar until pale and fluffy. Beat the milk and vanilla extract into the mixture and then fold in the sifted flour and baking powder.
5. Pour the cake mix over the fruit and bake on the centre shelf of the oven for 15-20 minutes, or until the mixture is cooked through and golden on the top.
6. Dust with icing sugar and serve immediately with cream or crème fraiche.

ROAST LOIN OF PORK WITH PROSCIUTTO & BAY LEAVES

Ingredients

- 3 kg (6½ lb) skinned and boned loin of pork
- 2 x 70 g packs prosciutto
- Grated zest of 2 lemons
- Bay leaves
- Salt and freshly ground black pepper

For the sauce:

- 1 tablespoons plain flour
- 4 tablespoons lemon juice
- Chicken stock/water

Method

1. Preheat the oven to 220 °C (for a conventional oven), 200 °C (for a fan oven) or gas mark 7.
2. Spread one of the packs of prosciutto over a chopping board; place the pork on top with the outer (fat) part of the pork resting on the prosciutto.
3. Sprinkle the lemon zest onto the inside of the meat and season well. Lay the remaining prosciutto on top of the zest and roll up.
4. Secure the pork with string or silicone bands and thread bay leaves under the string, covering the whole piece of pork. Put the meat on to a trivet over a large roasting tin containing enough water to cover the base.
5. Place into the oven and cook for 30 minutes. Reduce the heat to 180 °C conventional oven/160 °C fan oven/gas 4 and continue roasting for a further 25 minutes per 500 g. Should the prosciutto start becoming too brown, cover with some foil.
6. When the pork is cooked, place onto a warm plate, cover with foil and allow to rest for at least 20 minutes.
7. Spoon off most of the fat from the roasting tin and stir the flour into the remaining. Gradually add the stock and lemon juice, adding more stock until the desired consistency is reached and simmer for 5 minutes. Check the seasoning, adding more pepper or lemon juice as necessary.
8. Remove the string or bands from the pork and carve into slices, serve with the sauce.

Contents

1. Before You Start... 1

Important! 1
Installation and Maintenance 1
Peculiar smells 1
If you smell gas 1
Ventilation 1
Personal Safety 1
Cooker Care 2
Cleaning 2

2. Cooker Overview 3

Hotplate Burners 3
Wok Burner 4
The Wok Cradle 5
The Griddle 5
The Glide-out Grill 6
The Ovens 7
Operating the Ovens 8
The Clock 9
Accessories 12
Main Oven Light 12

3. Cooking Tips 13

Tips on Cooking with the Timer 13
General Oven Tips 13

4. Cooking Table 14

5. Cleaning Your Cooker 15

Essential Information 15
Hotplate Burners 15
The Griddle 16
Glide-out Grill 16
Control Panel and Doors 16
Ovens 17
The Tall Oven 17
Cleaning Table 18

6. Troubleshooting 19

7. Installation 21

Dear Installer 21
Safety Requirements and Regulations 21
Provision of Ventilation 21
Location of Cooker 22
Conversion 22
Positioning the Cooker 23
Moving the Cooker 23
Completing the Move 24
Fitting the Stability Bracket or Chain 24
Repositioning the Cooker Following Connection 24
Conversion to Another Gas 25
Levelling 25
Fitting the Handles and Handrail 25
Fitting the Splashback 25
Gas Connection 26
Electrical Connection 27
Final Checks 27
Fitting the Plinth 27
Customer Care 27

8. Conversion to LP Gas 28

Injectors 28
Tap Adjustment 28
Stick on Label 29
Pressure Testing 29

9. Circuit Diagram 30

10. Technical Data 31

Connections 31
Dimensions 31
Hotplate Ratings 31
Hotplate Efficiency 32
Oven Data 33

1. Before You Start...

Your cooker should give you many years of trouble-free cooking if installed and operated correctly. It is important that you read this section before you start, particularly if you have not used a dual fuel cooker before.

Important!

⚠ **CAUTION: This appliance is for cooking purposes only. It must not be used for other purposes, for example room heating. Using it for any other purpose could invalidate any warranty or liability claim. Besides invalidating claims this wastes fuel and may overheat the control knobs.**

Installation and Maintenance

This cooker must be installed in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.

Make sure that the gas supply is turned on and that the cooker is wired in and switched on (the cooker needs electricity).

Set the clock to make sure that the oven is functional – see the relevant section in this manual.

It is recommended that this appliance is serviced annually.

Only a qualified service engineer should service the cooker, and only approved spare parts should be used.

Always allow the cooker to cool and then switch it off at the mains before cleaning or carrying out any maintenance work, unless specified otherwise in this guide.

Peculiar smells

When you first use your cooker it may give off a slight odour. This should stop after a little use.

Before using for the first time, make sure that all packing materials have been removed and then, to dispel manufacturing odours, turn the ovens to 200°C and run for an hour.

Before using the grill for the first time you should also turn on the grill and run for 30 minutes with the grill pan in position, pushed fully back, and the grill door open.

Make sure the room is well ventilated to the outside air (see 'Ventilation' below). People with respiratory or allergy problems should vacate the area for this brief period.

If you smell gas

- **DO NOT** turn electric switches on or off.
- **DO NOT** smoke
- **DO NOT** use naked flames
- **DO** turn off the gas at the meter or cylinder
- **DO** open doors and windows to get rid of the gas
- **DO** keep people away from the area affected
- Call your gas supplier.

Ventilation

The use of a gas cooking appliance results in the production of heat and moisture in the room in which it is installed. Therefore, ensure that the kitchen is well ventilated: keep natural ventilation holes open or install a powered cooker hood that vents outside. If you have several burners on, or use the cooker for a long time, open a window or turn on an extractor fan.

Personal Safety

⚠ **Do not modify this appliance.**

⚠ **This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.**

⚠ **This appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to make sure that they can use the appliance safely.**

⚠ **CAUTION: A long term cooking process has to be supervised from time to time. A short term cooking process has to be supervised continuously.**

⚠ **Danger of fire: DO NOT store items on the cooking surfaces.**

⚠ **To avoid overheating, DO NOT install the cooker behind a decorative door.**

⚠ **WARNING: The appliance and its accessible parts become hot during use and will retain heat even after you have stopped cooking. Care should be taken to avoid touching heating elements. Children less than 8 years of age shall be kept away unless continuously supervised.**

⚠ **DO NOT use a steam cleaner on your cooker.**

⚠ **Accessible parts will become hot during use and will retain heat even after you have stopped cooking. Keep babies and children away from the cooker and never wear loose-fitting or hanging clothes when using the appliance.**

Always be certain that the controls are in the OFF position when the oven is not in use, and before attempting to clean the cooker.

⚠ **When the ovens are on, DO NOT open the doors for longer than necessary to insert and remove contents. The control knobs will become hot and may cause cosmetic failure.**

⚠ **When using the grill, make sure that the grill pan is in position and pushed fully in, otherwise the control knobs may become very hot.**

⚠ **DO NOT use harsh abrasive cleaners or sharp metal scrapers to clean the oven door glass since they can scratch the surface, which may result in shattering of the glass.**

Always keep combustible materials, e.g. curtains, and flammable liquids a safe distance away from your cooker.

⚠ **Never store flammable materials in the drawer. This includes paper, plastic and cloth items, such as cookbooks, plastic ware and towels, as well as flammable liquids. Do not store explosives, such as aerosol cans, on or near the appliance.**

⚠ **DO NOT spray aerosols in the vicinity of the cooker while it is on.**

Use dry oven gloves when applicable – using damp gloves might result in steam burns when you touch a hot surface. Do not use a towel or other bulky cloth in place of a glove – it might catch fire if brought into contact with a hot surface.

⚠ **NEVER operate the cooker with wet hands.**

⚠ **DO NOT use aluminium foil to cover shelves, linings or the oven roof.**

⚠ **DO NOT use hotplate protectors, foil or hotplate covers of any description. These may affect the safe use of your hotplate burners and are potentially hazardous to health.**

⚠ **NEVER heat unopened food containers. Pressure build up may make the containers burst and cause injury.**

⚠ **DO NOT use unstable saucepans. Always ensure that you position the handles away from the edge of the hotplate.**

⚠ **DO NOT use cooking vessels on the hotplate that overlap the edges.**

Never leave the hotplate unattended at high heat settings. Pans boiling over can cause smoking, and greasy spills may catch on fire. Use a deep fat thermometer whenever possible to prevent fat overheating beyond the smoking point.

⚠ **Unattended cooking on a hob with fat or oil can be dangerous and may result in fire.**

⚠ **NEVER leave a chip pan unattended. Always heat fat slowly, and watch as it heats. Deep fry pans should be only one third full of fat. Filling the pan too full of fat can cause spill over when food is added. If you use a combination of oils or fats in frying, stir them together before heating or as the fats melt.**

Foods for frying should be as dry as possible. Frost on frozen foods or moisture on fresh foods can cause hot fat to bubble up and over the sides of the pan. Carefully watch for spills or overheating of foods when frying at high or medium high temperatures. Never try to move a pan of hot fat, especially a deep fat fryer. Wait until the fat is cool.

⚠ **DO NOT use the top of the flue (the slot along the back of the cooker) for warming plates, dishes, drying tea towels or softening butter.**

⚠ **DO NOT use water on grease fires and never pick up a flaming pan. Turn the controls off and then smother a flaming pan on a surface unit by covering the pan completely with a well fitting lid or baking tray. If available, use a multipurpose dry chemical or foam-type fire extinguisher.**

Cooking high moisture content foods can create a 'steam burst' when the oven door is opened **(Fig. 1.1)**. When opening the oven stand well back and allow any steam to disperse.

Take care that no water seeps into the appliance.

⚠ **This appliance is heavy so take care when moving it.**

Cooker Care

As steam can condense to water droplets on the cool outer trim of the oven, it may be necessary during cooking to wipe away any moisture with a soft cloth. This will also help to prevent soiling and discolouration of the oven exterior by cooking vapours.

Cleaning

In the interests of hygiene and safety, the cooker should be kept clean at all times as a build up in fats and other food stuff could result in a fire.

Clean only the parts listed in this guide.

Clean with caution. If a wet sponge or cloth is used to wipe spills on a hot surface, be careful to avoid steam burns. Some cleansers can produce noxious fumes if applied to a hot surface.

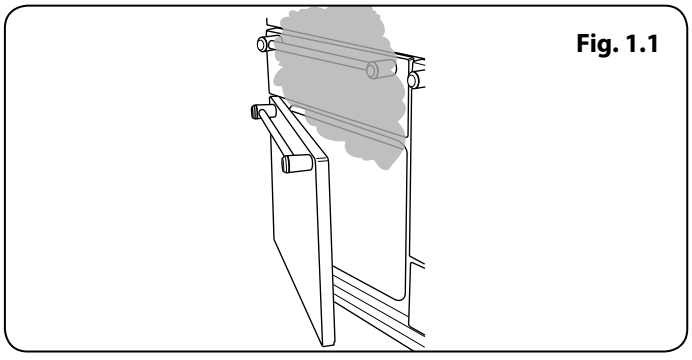


Fig. 1.1

2. Cooker Overview

Fig. 2.1

The 90 dual fuel cooker **(Fig. 2.1)** has the following features:

A. 5 hotplate burners including a wok burner

B. Control Panel

C. Glide-out Grill

D. Main Multifunction Oven

E. Tall Fan Oven

Hotplate Burners

The drawing by each of the central knobs indicates which burner that knob controls.

Each burner has a Flame Supervision Device (FSD) that prevents the flow of gas if the flame goes out.

When the igniter button is pressed in, sparks will be made at every burner – this is normal. Do not attempt to disassemble or clean around any burner while another burner is on, otherwise an electric shock could result.

To light a burner, press the igniter button, and push in and turn the associated control knob to the high position as indicated by the large flame symbol (🔥), **(Fig. 2.2)**.

The igniter should spark and light the gas. Keep holding the knob pressed in to let the gas through to the burner for about ten seconds.

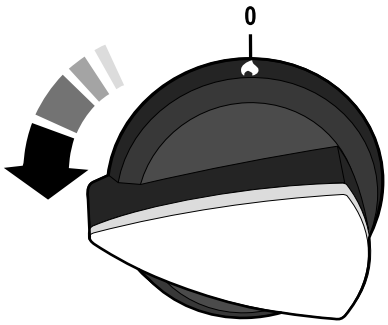
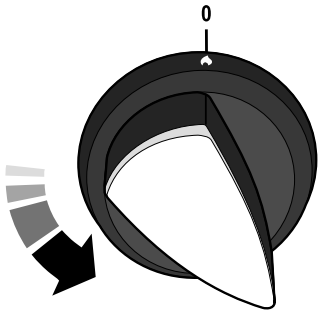


Fig. 2.2

Fig. 2.3



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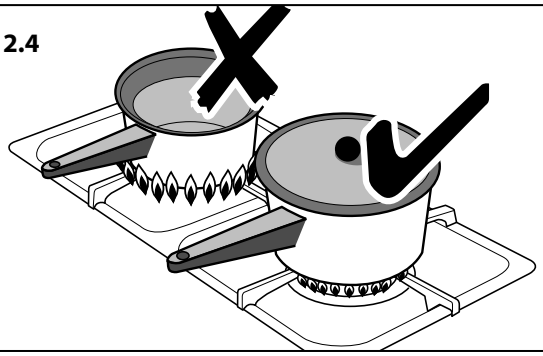

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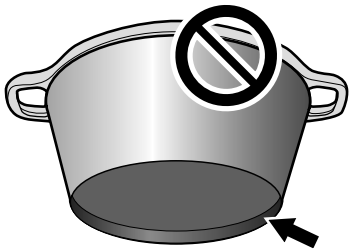

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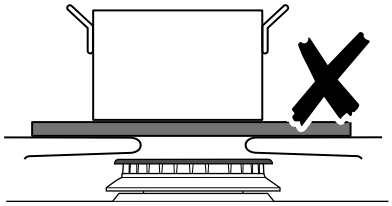

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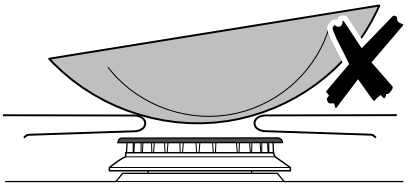

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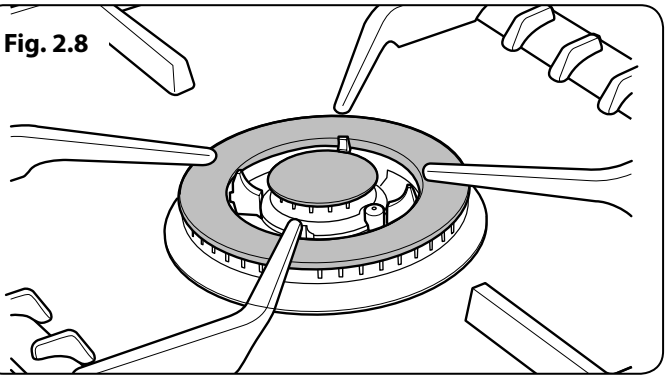


If, when you let go of the control knob, the burner goes out, then the FSD has not been bypassed. Turn the control knob to the OFF position and wait for one minute before you try again, this time making sure to hold in the control knob for slightly longer.

Adjust the flame height to suit by turning the knob counter-clockwise **(Fig. 2.3)**.

If a burner flame goes out, turn off the control knob and leave it for one minute before relighting it.

Make sure that the flames are under the pans. Using a lid will help the contents boil more quickly **(Fig. 2.4)**.

Large pans should be spaced well apart.

Pans and kettles with concave bases or down-turned base rims should not be used **(Fig. 2.5)**.

Simmering aids, such as asbestos or mesh mats, are NOT recommended **(Fig. 2.6)**. They will reduce burner performance and could damage the pan supports.

You should also avoid using unstable and misshapen pans that may tilt easily, and pans with a very small base diameter, e.g. milk pans, single egg poachers **(Fig. 2.7)**.

The minimum recommended pan diameter is 120 mm. The maximum allowable pan base diameter is 260 mm.

DO NOT use cooking vessels on the hotplate that overlap the edges.

Wok Burner

The wok burner is designed to provide even heat over a large area. It is ideal for large pans and stir-frying **(Fig. 2.8)**.

For heating smaller pans, the aforementioned hotplate burners may be more efficient.

You should wipe the enamel top surface of the cooker around the hotplate burners as soon as possible after spills occur. Try to wipe them off while the enamel is still warm.

Note: The use of aluminium pans may cause metallic marking of the pan supports. This does not affect the durability of the enamel and may be cleaned off with an appropriate metal cleaner.

The Wok Cradle

The wok cradle is designed to fit a 35 cm wok. If you use a different wok, make sure that it fits the cradle. Woks vary very widely in size and shape. It is important that the wok sits down on the pan support – however, if it is too small, the cradle will not support it properly **(Fig. 2.9)**.

The cradle should be used on the wok burner only. When you fit the cradle, make sure that it is supported properly on a pan support and the wok is sitting level in the cradle **(Fig. 2.10)**.

The cradle will get very hot in use – allow plenty of time for it to cool before you pick it up.

The Griddle

The griddle fits the left-hand pan support, front to back **(Fig. 2.11)**. It is designed for cooking food on directly. DO NOT use pans of any kind on it. The griddle surface is non-stick and metal cooking utensils (e.g. spatulas) will damage the surface. Use heat resistant plastic or wooden utensils.

⚠ **DO NOT put it crossways – it will not fit properly and will be unstable.**

⚠ **DO NOT put it on any other burner – it is not designed to fit in any of the other pan supports.**

Position the griddle over the hotplate burners resting on the pan support **(Fig. 2.12)**. Check that it is securely located.

The griddle can be lightly brushed with cooking oil before use **(Fig. 2.13)**. Light the hotplate burners. Adjust the flame heights to suit.

Preheat the griddle for **a maximum of 5 minutes** before adding food. Leaving it longer may cause damage. Turn the control knobs towards the low position, marked with the small flame symbol, to reduce the burner flames.

⚠ **Always leave space around the griddle for the gases to escape.**

⚠ **NEVER fit two griddles side by side (Fig. 2.14).**

After cooking, allow the griddle to cool before cleaning.

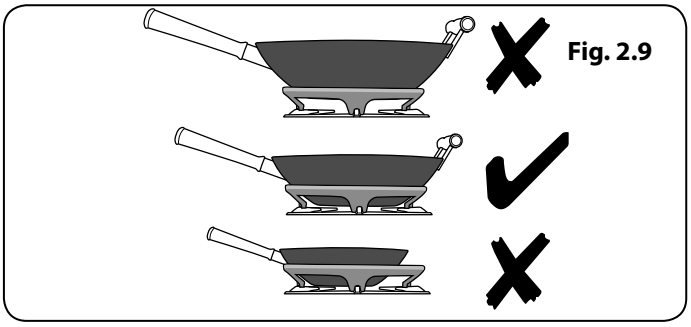
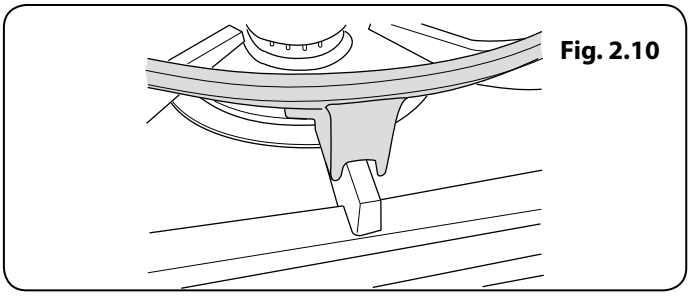


Fig. 2.9



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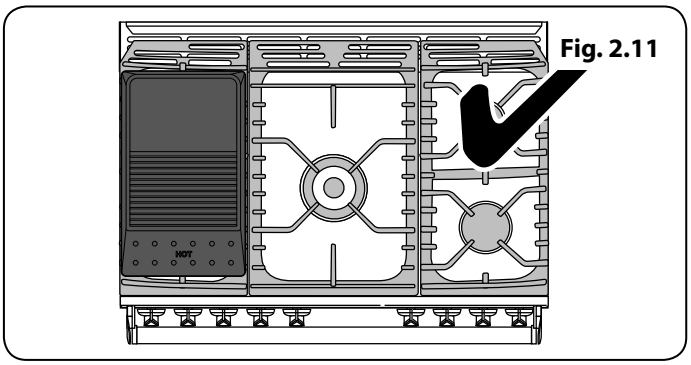


Fig. 2.11

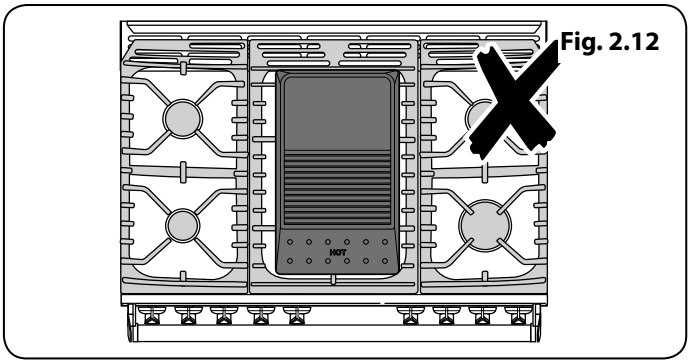
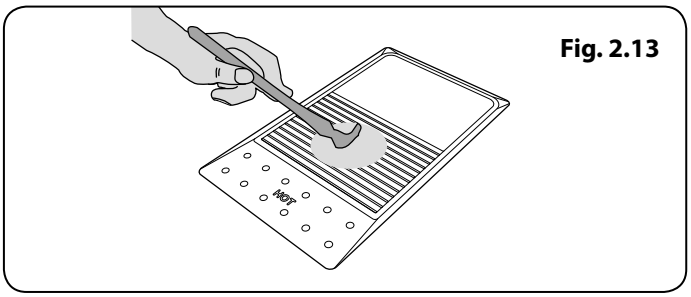


Fig. 2.12



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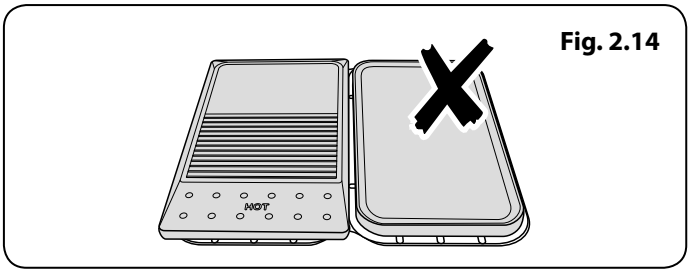
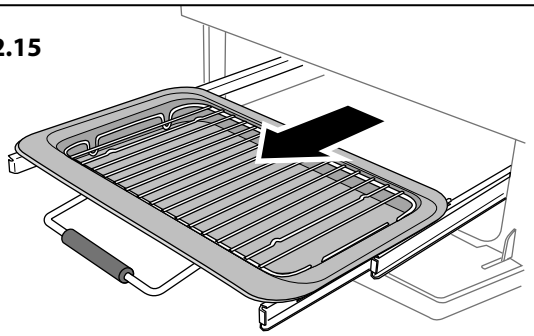


Fig. 2.14

Fig. 2.15



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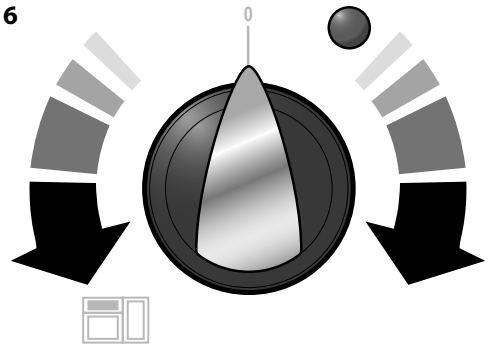

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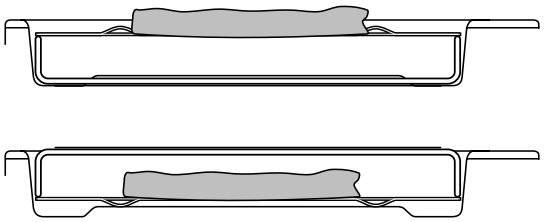


Function	*Use*
Defrost	To thaw small items in the oven without heat
Fan oven	A full cooking function, even heat throughout, great for baking
Fanned grilling	Grilling meat and fish with the door closed
Fan assisted	A full cooking function good for roasting and baking
Conventional oven	A full cooking function for roasting and baking in the lower half of the oven
Browning element	To brown and crisp cheese topped dishes
Base heat	To crisp up the bases of quiche, pizza or pastry

Table 2.1

The Glide-out Grill

Open the door and pull the grill pan carriage forward using the handle **(Fig. 2.15)**.

The grill has two elements that allow either the whole area of the pan to be heated or just the right-hand half.

Adjust the heat to suit by turning the control knob. To heat the whole grill, turn the control knob clockwise **(Fig. 2.16)**.

To heat the right-hand half, turn the control knob counter-clockwise. The neon indicator light by the grill control will come on.

For best results, slide the carriage back into the grill chamber and preheat the appropriate part(s) of the grill for two minutes. The grill trivet can be removed and the food placed on it while you are waiting for the grill to preheat.

⚠ **DO NOT leave the grill on for more than a few moments without the grill pan underneath it, otherwise the knobs may become hot.**

Once the grill has preheated, slide the carriage out again. With the trivet back in place with the food on it, slide the carriage back into the grill chamber. Make sure that it is pushed right in.

⚠ **Accessible parts may be hot when the grill is in use. Young children should be kept away.**

The grill pan trivet can be turned over to give two grilling positions **(Fig. 2.17)**.

Do not leave the grill on for more than a few moments, without the grill pan underneath it.

⚠ **Never close the grill door when the grill is on.**

The Ovens

The clock must be set to the time of day before the ovens will work. See the following section on *'The Clock'* for instructions on setting the time of day.

References to 'left-hand' and 'right-hand' ovens apply as viewed from the front of the appliance.

The left-hand oven is a multifunction oven, while the right-hand tall oven is a fan oven.

The Multifunction Oven

As well as the oven fan and fan element, they are fitted with two extra heating elements, one visible in the top of the oven and the second under the oven base. Take care to avoid touching the top element and element deflector when placing or removing items from the ovens.

The multifunction oven has 3 main cooking functions: **fan**, **fan assisted** and **conventional cooking**. These functions should be used to complete most of your cooking.

The **browning element** and **base heat** can be used in the latter part of the cooking process to fine tune the results to your particular requirements.

Use **fanned grilling** for all your grilling needs and **defrost** to safely thaw small items of frozen food.

Table 2.1 gives a summary of the multifunction modes.

The multifunction ovens have many varied uses. We suggest you keep a careful eye on your cooking until you are familiar with each function. Remember – not all functions will be suitable for all food types.

Please remember that all cookers vary – temperatures in your new ovens may differ to those in your previous cooker.

Multifunction Oven Functions

Defrost

This function operates the fan to circulate cold air only. Make sure the temperature control is at 0°C and that no heat is applied. This enables small items such as desserts, cream cakes and pieces of meat, fish and poultry to be defrosted.

Defrosting in this way speeds up the process and protects the food from flies. Pieces of meat, fish and poultry should be placed on a shelf, over a tray to catch any drips. Be sure to wash the shelf and tray after defrosting.

Defrost with the oven door closed.

Large items, such as whole chickens and joints should not be defrosted in this way. We recommend this be carried out in a refrigerator.

Defrosting should not be carried out in a warm oven or when an adjoining oven is in use or still warm.

Make sure that dairy foods, meat and poultry are completely defrosted before cooking.

Fan Oven

This function operates the fan and the heating element around it. An even heat is produced throughout the oven, allowing you to cook large amounts quickly.

Fan oven cooking is particularly suitable for baking on several shelves at one time and is a good 'all-round' function. It may be necessary to reduce the temperature by approximately 10 °C for recipes previously cooked in a conventional oven.

If you wish to preheat the oven, wait until the indicator light has gone out before inserting the food.

Fanned Grilling

This function operates the fan whilst the top element is on. It produces a more even, less fierce heat than a conventional grill. For best results, place the food to be grilled, on a grid over a roasting tin, which should be smaller than a conventional grill pan. This allows greater air circulation. Thick pieces of meat or fish are ideal for grilling in this way, as the circulated air reduces the fierceness of the heat from the grill.

The oven door should be kept closed while grilling is in progress, so saving energy.

You will also find that the food needs to be watched and turned less than for normal grilling. Preheat this function before cooking.

For best results we recommend that the grill pan is not located on the uppermost shelf.

Fan Assisted Oven

This function operates the fan, circulating air heated by the elements at the top and the base of the oven. The combination of fan and conventional cooking (top and base heat) makes this function ideal for cooking large items that need thorough cooking, such as a large meat roast.

It is also possible to bake on two shelves at one time, although they will need to be swapped over during the cooking time, as the heat at the top of the oven is greater than at the base, when using this function.

This is a fast intensive form of cooking; keep an eye on the food cooking until you have become accustomed to this function.

Conventional Oven (Top and Base Heat)

This function combines the heat from the top and base elements. It is particularly suitable for roasting and baking pastry, cakes and biscuits.

Food cooked on the top shelf will brown and crisp faster than on the lower shelf, because the heat is greater at the top of the oven than at the base, as in 'Fan assisted oven' function. Similar items being cooked will need to be swapped around for even cooking. This means that foods requiring different temperatures can be cooked together, using the cooler zone in the lower half of the oven and hotter area to the top.

The exposed top element may cook some foods too quickly, so we recommend that the food be positioned in the lower half of the oven to cook. The oven temperature may also need to be lowered.

Fig. 2.18

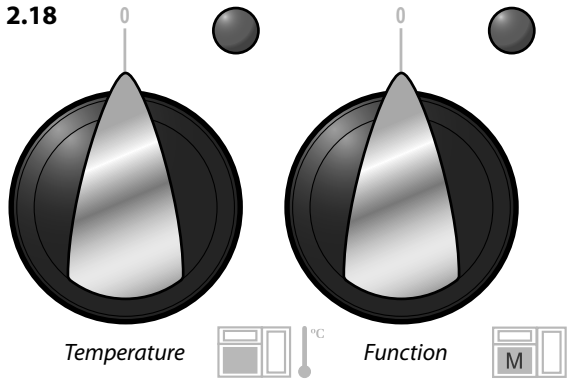


Fig. 2.19

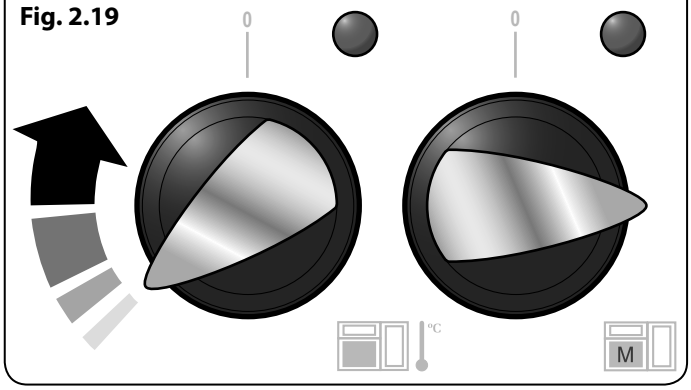


Fig. 2.20

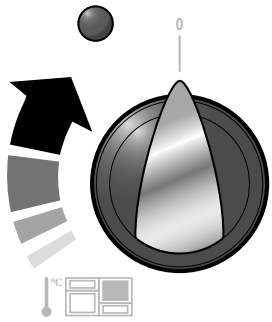
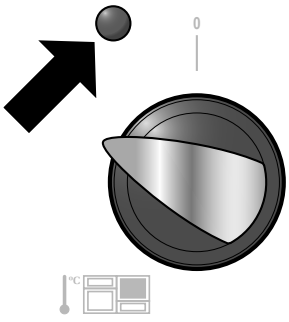


Fig. 2.21



Browning Element

This function uses the element in the top of the oven only. It is a useful function for the browning or finishing of pasta dishes, vegetables in sauce, shepherds pie and lasagne, the item to be browned being already hot before switching to the top element.

Base Heat

This function uses the base element only. It will crisp up your pizza or quiche base or finish off cooking the base of a pastry case on a lower shelf. It is also a gentle heat, good for slow cooking of casseroles in the middle of the oven or for plate warming.

The Browning and Base Heat functions are useful additions to your oven, giving you flexibility to finish off items to perfection.

The Tall Oven

The right-hand tall oven is a fan oven that circulates hot air continuously, which means faster, more even cooking.

The recommended cooking temperatures for a fan oven are generally lower than a conventional oven.

Note: Please remember that all cookers vary so temperatures in your new ovens may differ to those in your previous cooker.

Operating the Ovens

Operating the Multifunction Oven

The multifunction oven has two controls: a function selector and a temperature setting knob **(Fig. 2.18)**.

1. Turn the function selector control to a cooking function. Turn the oven knob to the desired temperature **(Fig. 2.19)**.
2. The oven heating light will glow until the oven has reached the temperature you selected **(Fig. 2.21)**. It will then cycle on and off during cooking.

Operating the Fan Oven

1. Turn the oven knob to the desired temperature **(Fig. 2.20)**.
2. The oven indicator light will glow until the oven has reached the temperature selected **(Fig. 2.21)**. It will then cycle on and off during cooking.

The Clock

You can use the clock to turn the left-hand oven on and off. **The clock must be set to the time of day before the oven will work.**

Setting the Clock

The 2-button LCD clock can only display a 24 hour clock. The Multifunction Oven on the left will not operate unless the clock has been set.

1. Once the cooker is connected and switched on, the display will start to flash.
2. To set the time, turn and hold the **Timer (A)** knob to the **Clock (C)** setting and at the same time turn the **Adjusting (B)** knob either clockwise or counter-clockwise **(Fig. 2.22)**.
3. Once you have set the time release the **Timer (A)** knob.

Setting the Minute Minder

A **Minute Minder (E)** is a feature that can be set for a number of minutes and sounds an alarm once the specified amount of time has elapsed.

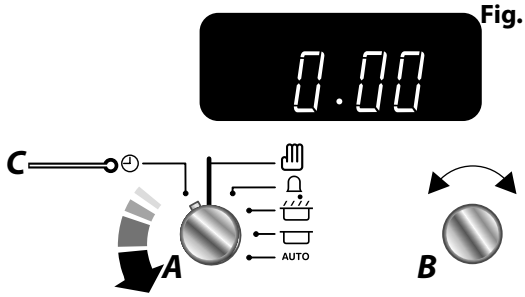
1. Turn the **Timer (A)** knob to the **Minute Minder (E)** setting – it should click into position **(Fig. 2.23)**.
2. Turn the **Adjusting (B)** knob to set the amount of time required. e.g. 20 seconds **(Fig. 2.24)**.
3. Turn the **Timer (A)** knob to the **Manual (D)** setting to see the current time and the **'Bell'** symbol on the display **(Fig. 2.25).**

Cancel the Timer Alarm

Once the specified time has elapsed it will emit an alarm. There are two ways to cancel the alarm:

1. Turn the **Adjusting (B)** knob counter-clockwise or clockwise **(Fig. 2.26)**.
2. Turn either the **Timer (A)** knob to the **Clock (C)** or to the **Minute Minder (E)** setting. Return to **Manual (D)** for normal cooking mode **(Fig. 2.26)**.

Fig. 2.22



A – Timer knob, B – Adjusting knob

Fig. 2.23

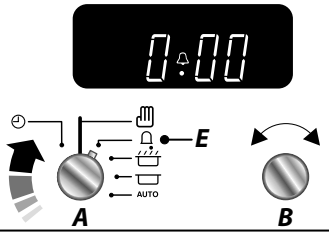


Fig. 2.24

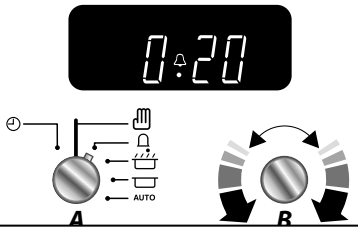


Fig. 2.25

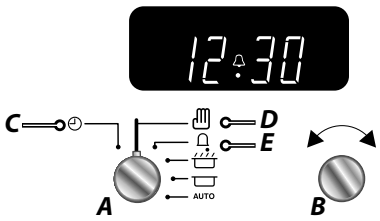


Fig. 2.26

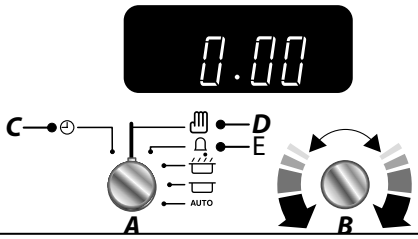


Fig. 2.27

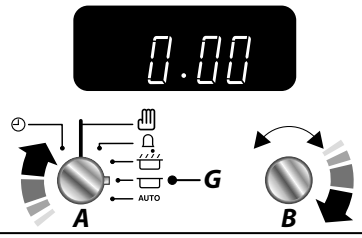


Fig. 2.28

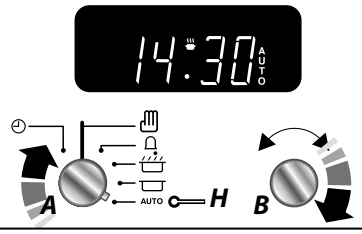
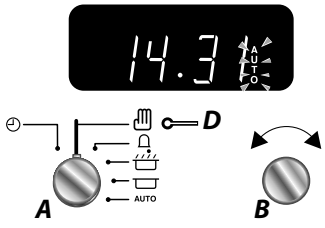


Fig. 2.29



To Stop the Multifunction Oven at a Specific Time of Day

You have set the required temperature and function mode for the Multifunction Oven and you would like the Multifunction Oven to automatically stop.

TOP TIP

Make a note of the current time so you do not forget.

1. Turn the **Timer (A)** knob to the **Stop Time (G)** setting **(Fig. 2.27)**.
2. Turn the **Adjusting (B)** knob clockwise, the display will show the current time of day **(Fig. 2.27)**.
3. Continue to turn the **Adjusting (B)** knob to the amount of time required e.g. 1 minute. The display will show the current time plus the required length of time you have set **(Fig. 2.28)**
4. Turn the **Timer (A)** knob to the **Auto (H)** setting **(Fig. 2.28)**. The display will show the current time, the Cooking symbol and the word **'AUTO'**.
5. Once the specified time has elapsed it will emit an alarm and the Multifunction Oven will stop working. The 'Cooking' symbol on the display will disappear and the word **'AUTO'** will flash **(Fig. 2.29)**.
6. When you return, turn the **Timer (A)** knob to the **Manual (D)** setting to return to manual cooking and reset the Multifunction Oven modes once cooking is complete **(Fig. 2.29)**.
7. Once the specified time has elapsed it will emit an alarm. There are two ways to cancel the alarm, refer to **Cancel the Timer Alarm page 9**

To Start and Stop the Multifunction Oven

The Multifunction Oven allows you to automatically start and stop by a combination of the length of the cooking time and the stop time. Giving you the flexibilty to cook casseroles etc while you are out. You cannot set the actual start time.

1. Turn the **Timer (A)** knob to the **Cook Time (F)** setting. Turn the **Adjusting (B)** knob clockwise to set the length of the cooking time required e.g. 50 seconds **(Fig. 2.30)**.
2. Turn the **Timer (A)** knob to the **Stop Time (G)** setting **(Fig. 2.31)**. The display will show the current time of day plus the 'cook time' you just set.
3. Continue to turn the **Adjusting (B)** knob to the amount of 'stop time' required e.g. 1 minute **(Fig. 2.32)**.
4. Set the Multifunction Oven to the required cooking temperature and function mode.
5. Turn the **Timer (A)** knob to the **Auto (H)** setting **(Fig. 2.32)**. If the display shows the current time and the word **'AUTO'** the Multifunction Oven is set to turn on and off.
6. When the program starts the Multifunction Oven, the 'Cooking' symbol will appear on the display. Once the specified time has elapsed it will emit an alarm and the Multifunction Oven will stop working. The 'Cooking' symbol on the display will disappear and the word **'AUTO'** will flash **(Fig. 2.33)**.
7. Once the specified time has elapsed it will emit an alarm. There are two ways to cancel the alarm, refer to **Cancel the Timer Alarm page 9**

Reset to Manual Cooking

To cancel any automatic settings turn the **Timer (A)** knob to the **Clock (C)** setting and release **(Fig. 2.34)**.

Key Lock

The **Key Lock** will activate and deactivate the left-hand oven. The right-hand tall oven can be operated as usual.

1. Cancel any active programs. Refer to '*Reset to Manual Cooking*'.
2. Turn the **Timer (A)** knob to the **Clock (C)** setting and hold for approx 8 seconds. The display will show **'ON' (Fig. 2.35)**.
3. Continue to hold the **Timer (A)** knob onto the **Clock (C)** setting, turn the **Adjusting (B)** knob clockwise, the **'OF'** and the **'Key'** symbol will display **(Fig. 2.36)**. The left-hand oven is now locked.
4. To activate repeat steps 1 to 2 and continue to hold the **Timer (A)** knob onto the **Clock (C)** setting, turn the **Adjusting (B)** knob clockwise to **'ON'**, the **'Key'** symbol will disappear and the left-hand oven is enabled.

Fig. 2.30

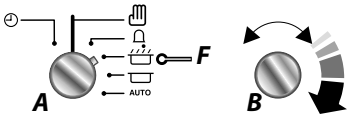


Fig. 2.31

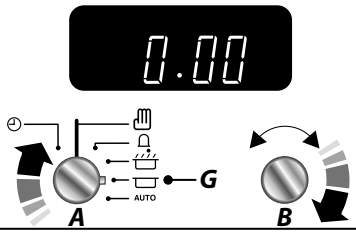


Fig. 2.32

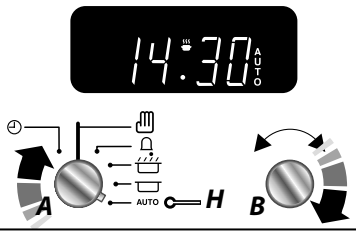


Fig. 2.33

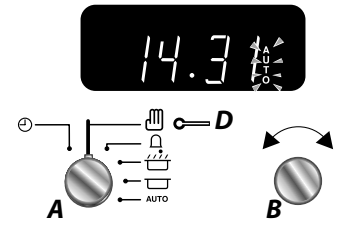


Fig. 2.34

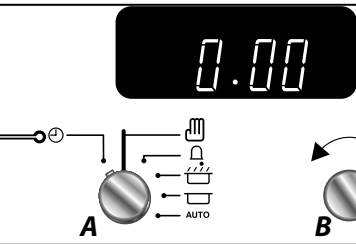


Fig. 2.35

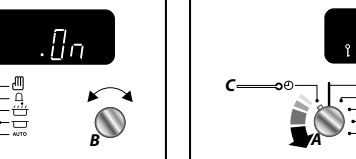


Fig. 2.36

- The *'cook period',* which is the length of time you want the oven to cook for.
- The *'stop time',* which is the time of day you want the oven to stop cooking.

Accessories

Oven Shelves – Left-hand (Main) Oven

The oven shelves **(Fig. 2.37)** are retained when pulled forward but can be easily removed and refitted.

Pull the shelf forward until the back of the shelf is stopped by the shelf stop bumps in the oven sides **(Fig. 2.38)**.

Lift up the front of the shelf so the back of the shelf will pass under the shelf stop and then pull the shelf forward **(Fig. 2.39)**.

To refit the shelf, line up the shelf with a groove in the oven side and push the shelf back until the ends hit the shelf stop. Lift up the front so the shelf ends clear the shelf stops, and then lower the front so that the shelf is level and push it fully back **(Fig. 2.40)**.

Oven Shelves – Right-hand (Tall) Oven

The tall oven is supplied with four flat cooking shelves **(Fig. 2.41)**, and a plate-warming shelf **(Fig. 2.42)**.

When using the tall oven, you can cook on all four shelves at the same time, but make sure that they are well spaced out allow the hot air to circulate.

The Handyrack (Main Oven)

The Handyrack **(Fig. 2.43)** fits to the left-hand oven door only. Food cooking on it is easy to attend to, because it is accessible when the door is open.

The maximum weight that can be held by the Handyrack is 5.5 kg (12 lb). It should only be used with the supplied roasting tin, which is designed to fit the Handyrack. Any other vessel could be unstable.

It can be fitted at two different heights. One of the oven shelves must be removed and the other positioned to suit.

When the Handyrack is used in its highest position, other dishes can be cooked on the bottom shelf position or base of the oven.

When the Handyrack is used in its lowest position, other dishes can be cooked on the second shelf position or base of the oven.

To fit the Handyrack, locate one side of it on the door bracket **(Fig. 2.44)**.

Then spring the other side out to clip it onto the other bracket **(Fig. 2.45)**.

Main Oven Light

Press the button to turn the light on **(Fig. 2.46)**.

If the oven light fails, turn off the power supply before changing the bulb. See the *'Troubleshooting'* section for details on how to change the bulb.

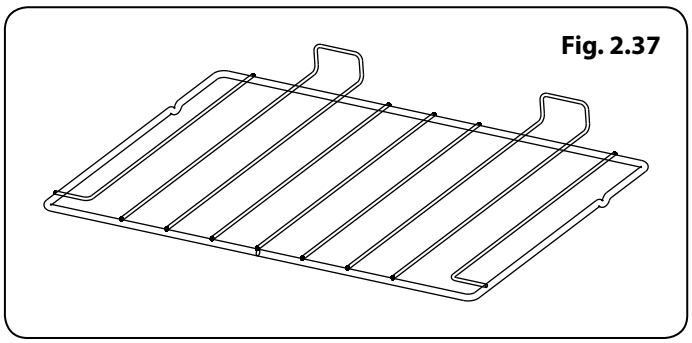


Fig. 2.37

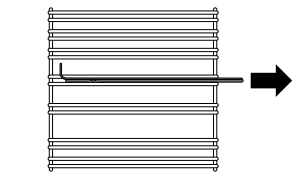


Fig. 2.38

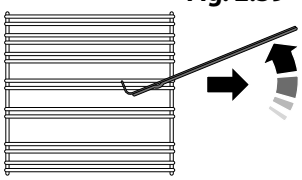


Fig. 2.39

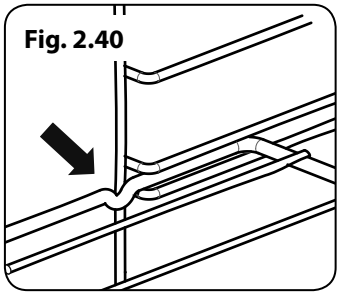


Fig. 2.40

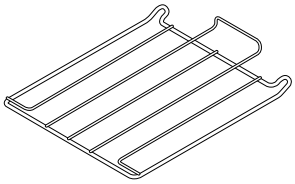


Fig. 2.41

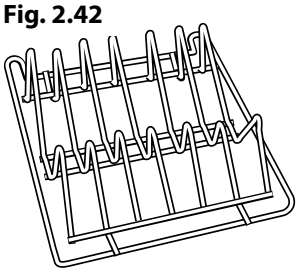


Fig. 2.42

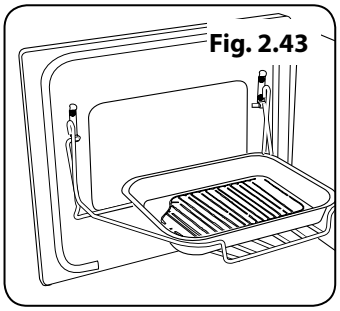


Fig. 2.43

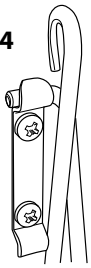


Fig. 2.44

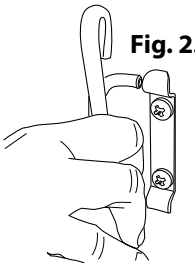


Fig. 2.45

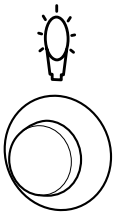


Fig. 2.46

3. Cooking Tips

Tips on Cooking with the Timer

If you want to cook more than one dish, choose dishes that require approximately the same cooking time. However, dishes can be 'slowed down' slightly by using small containers and covering them with aluminium foil, or 'speeded up' slightly by cooking smaller quantities or placing them in larger containers.

Very perishable foods such as pork or fish should be avoided if a long delay period is planned, especially in hot weather.

⚠ **DO NOT place warm food in the oven to be timed.**

⚠ **DO NOT use a timed oven that is already warm.**

⚠ **DO NOT use the timed oven if the adjoining oven is already warm.**

Whole poultry must be thoroughly defrosted before being placed in the oven. Check that meat and poultry are fully cooked before serving.

General Oven Tips

The wire shelves should always be pushed firmly to the back of the oven.

Baking trays with food cooking on them should be placed level with the front edge of the oven's wire shelves. Other containers should be placed centrally. Keep all trays and containers away from the back of the oven, as overbrowning of the food may occur.

For even browning, the maximum recommended size of a baking tray is 340 mm (13½") by 340 mm (13½") in the main oven and 232 mm (9 1/8") and 321 mm (12 5/8") in the tall oven.

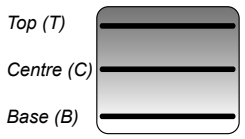
When the oven is on, do not leave the door open for longer than necessary, otherwise the knobs may get very hot.

- Always leave a "finger's width" between dishes on the same shelf. This allows the heat to circulate freely around them.
- To reduce fat splashing when you add vegetables to hot fat around a roast, dry them thoroughly or brush lightly with cooking oil.
- Where dishes may boil and spill over during cooking, place them on a baking tray.
- The 'Cook & Clean' oven liners (see '*Cleaning Your Cooker*') work better when fat splashes are avoided. Cover meat when cooking.
- Sufficient heat rises out of the oven while cooking to warm plates in the grill compartment.
- If you want to brown the base of a pastry dish, preheat the baking tray for 15 minutes before placing the dish in the centre of the tray.

4. Cooking Table

*The oven control settings and cooking times given in the table below are intended to be used **AS A GUIDE ONLY**. Individual tastes may require the temperature to be altered to provide a preferred result.*

Food is cooked at lower temperature in a fan oven than in a conventional oven. When using recipes, reduce the fan oven temperature by 10 °C and the cooking time by 5-10 minutes. The temperature in the fan oven does not vary with height in the oven so you can use any shelf.



Oven Shelf Positions

T - Top; C - Centre; B - Base

Food	Conventional Oven Temperature °C (Shelf Position)	Fan Oven Temperature °C	Approximate Cooking Time
Meat			
Beef (no bone)	160 (C)	150	30-35 minutes per 500g +30-35 minutes.
	200 (C)	190	20-25 minutes per 500g +20-25 minutes.
Lamb	160 (C)	150	30-35 minutes per 500g +30-35 minutes.
	200 (C)	190	25-30 minutes per 500g +25-30 minutes.
Pork	160 (C)	150	35-40 minutes per 500g +35-40 minutes.
	200 (C)	190	25-30 minutes per 500g +25-30 minutes.
Poultry			
Chicken	160 (C)	150	20-25 minutes per 500g +20-25 minutes.
	200 (C)	190	15-20 minutes per 500g +15-20 minutes.
Turkey	160 (C)	150	20 minutes per 500g +20 minutes.
	200 (C)	190	15 minutes per 500g +15 minutes.
Duck	160 (C)	150	25-30 minutes per 500g.
	200 (C)	190	20 minutes per 500g.
Casserole	140-150 (C)	130-140	2-4 hours according to recipe.
Yorkshire Pudding	220 (C)	210	Large tins 30-35 minutes; individual 10-20 minutes.
Cake			
Very rich fruit - Christmas, wedding, etc.	140 (C/B)	130	45-50 minutes per 500g of mixture.
Fruit 180 mm tin	150 (C/B)	140	2-2½ hours.
Fruit 230 mm tin	150 (C/B)	140	Up to 3½ hours.
Madeira 180 mm	160 (C/B)	150	80-90 minutes.
Small cakes	170 (C/B)	160	15-25 minutes.
Scones	200 (C/B)	190	10-15 minutes.
Victoria sandwich			
180 mm tin	170 (C/B)	160	20-30 minutes.
210 mm tin	170 (C/B)	160	30-40 minutes.
Desserts			
Shortcrust tarts	200 (C/B)	190	20-30 minutes on a preheated tray.
Fruit pies	180 (C/B)	170	35-45 minutes.
Tartlets	180 (C/B)	170	10-20 minutes according to size.
Puff pastry	210 (C/B)	200	20-40 minutes according to size.
Meringues	100 (C/B)	90	2-3 hours.
Baked egg custard	160 (C/B)	150	45-60 minutes.
Baked sponge pudding	180 (C/B)	170	40-45 minutes.
Milk pudding	140-150 (C/B)	130-140	2 to 3 hours.
Bread	210 (C)	200	20-30 minutes.
Fish	Fanned Grilling		
Fillet	190 (C/B)	190 (C/B)	15-20 minutes.
Whole	190 (C/B)	190 (C/B)	15-20 minutes per 500g.
Steak	190 (C/B)	190 (C/B)	Steaks according to thickness.

Thoroughly thaw frozen joints before cooking. Meat may be roasted at 220°C (210°C for fan oven) and the cooking time adjusted accordingly. For stuffed and rolled meats, add approximately 10 minutes per 500g, or cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for the remainder.

For stuffed poultry, you could cook at 200°C (190°C) for 20 minutes then 160°C (150°C) for remainder. Do not forget to include the weight of the stuffing.
For fresh or frozen prepacked poultry, follow instructions on the pack. Thoroughly thaw frozen poultry before cooking.

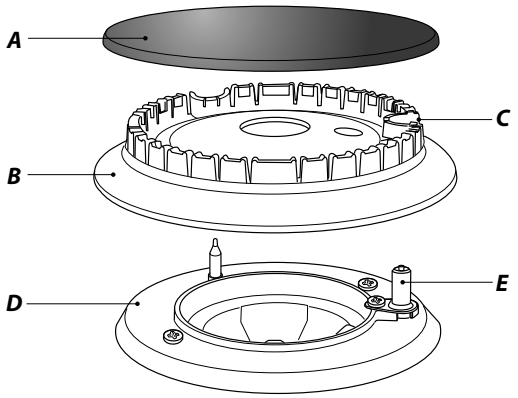
Using the conventional oven: when two tier cooking leave at least one runner space between shelves. Position the baking tray with the front edge along the front of the oven shelf.

Up to three tiers can be cooked in a fan oven at the same time but make sure to leave at least one runner space between each shelf being cooked on.

Using the conventional oven: for even browning the maximum size of baking tray recommended is 340 mm x 340 mm. This ensures free heat circulation.
If cooking a two tier load, the trays should be interchanged approximately halfway though the cooking time.

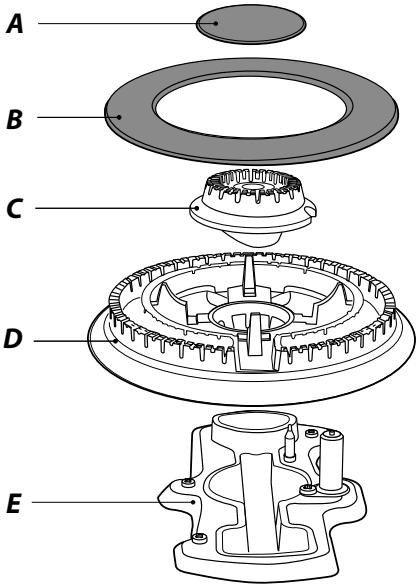
5. Cleaning Your Cooker

Fig. 5.1



A – Cap, B – Head, C – Notch, D – Base, E – Electrode

Fig. 5.2



A – Inner burner cap, B – Outer burner cap, C – Inner burner head, D – Outer burner head, E – Wok burner base

Fig. 5.3

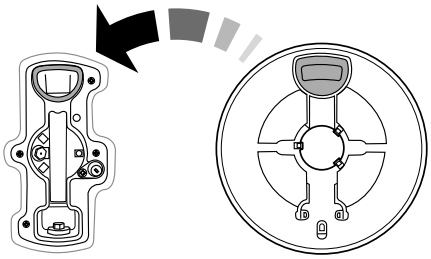
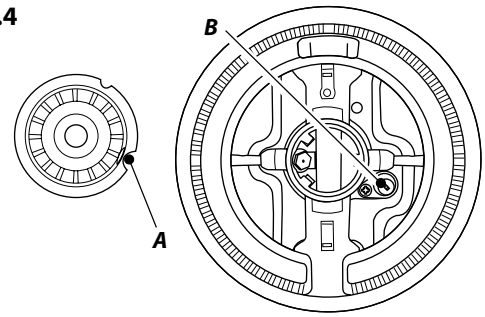


Fig. 5.4



A – Electrode notch, B – Ignition electrode

Essential Information

Isolate the electricity supply before carrying out any thorough cleaning. Allow the cooker to cool.

⚠ **NEVER use paint solvents, washing soda, caustic cleaners, biological powders, bleach, chlorine based bleach cleaners, coarse abrasives or salt.**

⚠ **DO NOT mix different cleaning products – they may react together with hazardous results.**

All parts of the cooker can be cleaned with hot soapy water – **but take care that no surplus water seeps into the appliance.**

Remember to switch on the electricity supply and reset the clock before re-using the cooker.

Hotplate Burners

The burner heads and caps can be removed for cleaning.

⚠ **DO NOT put the burner heads in a dishwasher.**

Make sure they are absolutely dry before replacing them.

The Single Ring Burners

When refitting the burner head, make sure that the notch lines up with the electrode or hole in the base. Check that the burner head is level and that the cap is fitted centrally on the burner head **(Fig. 5.1)**.

The Wok Burner

The wok burner can also be taken apart for cleaning.

When reassembling the wok burner **(Fig. 5.2)**, turn over the large base ring and find the 'D' shaped area **(Fig. 5.3)**. Turn the head until the 'D' matches the one on the burner base. Flip the burner over once again and place it on the burner base.

To fit the small inner burner, find the larger electrode notch in the burner rim. Line this up with the white ignition electrode and place the inner burner on the large base ring **(Fig. 5.4)**.

Now fit the two burner caps, making sure that they are seated properly.

Check the burner ports are not blocked. If a blockage occurs, remove stubborn particles using a piece of fuse wire.

The Wok Cradle

Recommended cleaning materials are hot soapy water, a moistened soap pad, cream cleaner or a nylon scourer.

The Griddle

Always clean the griddle after use. Allow it to cool completely before removing. Immerse the griddle plate in hot soapy water. Use a soft cloth or, for stubborn stains, a nylon washing up brush.

Note: If the griddle is washed in a dishwasher then some dishwasher residue may appear on the back. This is normal and will not affect the performance of your griddle.

Glide-out Grill

⚠ **Before you remove any of the grill parts for cleaning. make sure that they are cool, or use oven gloves.**

The grill pan and trivet should be washed in hot soapy water. Alternatively, the grill pan can be washed in a dishwasher.

After grilling meats or any foods that soil, leave to soak for a few minutes in the sink immediately after use. Stubborn particles may be removed from the trivet by using a nylon brush.

The grill pan can be easily removed for cleaning as follows:

Remove the grill pan support frame by pulling the grill pan forward **(Fig. 5.5)**.

Lift the grill pan clear of the support frame. The support frame is held to the side rails by two clips on each side **(Fig. 5.6)**.

For each side, support the side rail with one hand and with the other hand lift the frame up and out of the side clips **(Fig. 5.7)**.

For safety, push the side rails back into the grill chamber.

If you need to remove the side rails to allow cleaning of the grill chamber, you can unhook them from the grill chamber sides **(Fig. 5.8)** and wipe the sides clean with a soft cloth and mild detergent.

DO NOT put the side runners in a dishwasher.

Once you have finished, hook the side rails back onto the sides of the chamber. To refit the frame, pull the side rails forward and, for each side in turn, support the side rail and press the frame down into the side rails.

Replace the grill pan. When refitting the grill pan, make sure that the wide rim is at the front **(Fig. 5.9)**.

Control Panel and Doors

Avoid using any abrasive cleaners including cream cleaners. For best results, use a liquid detergent.

The same cleaner can be used on the doors, or alternatively, using a soft cloth wrung out in clean hot soapy water – but take care that no surplus water seeps into the appliance.

After cleaning, polish with a dry cloth.

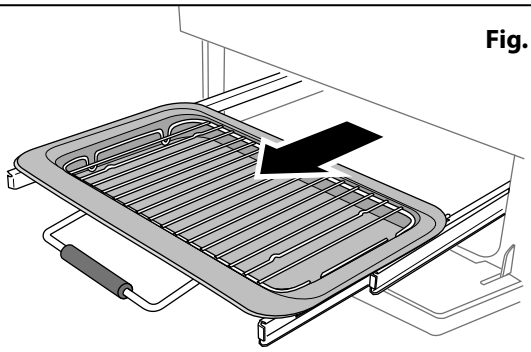


Fig. 5.5

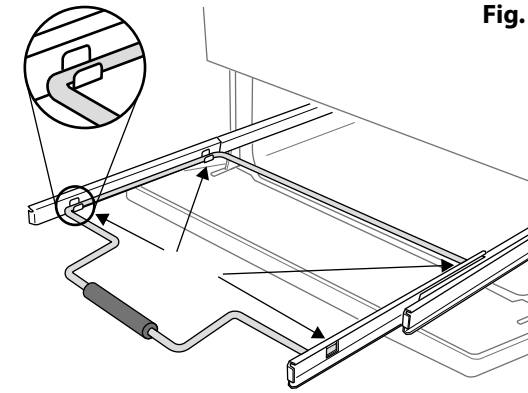


Fig. 5.6

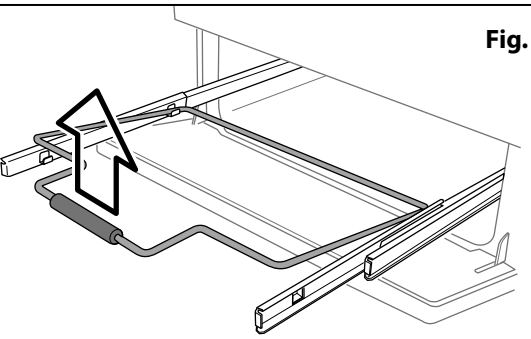


Fig. 5.7

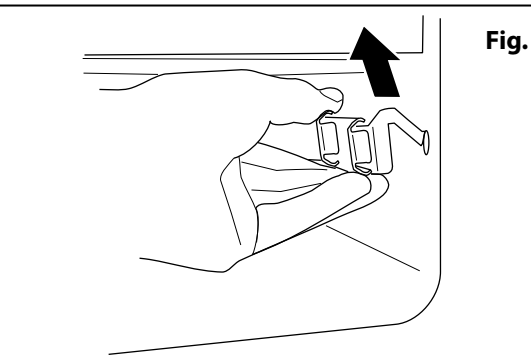


Fig. 5.8

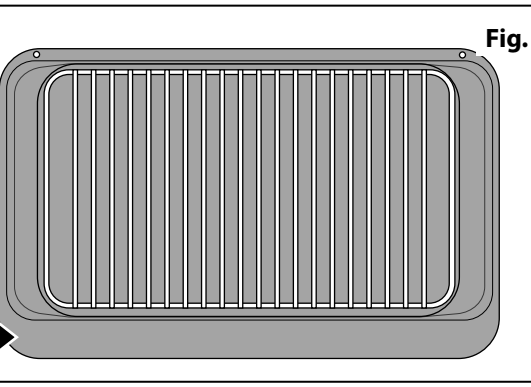


Fig. 5.9

Fig. 5.10

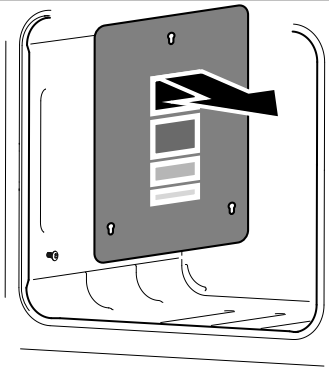
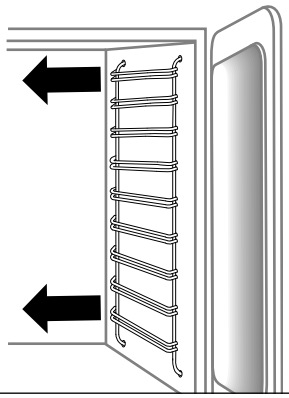


Fig. 5.11



Ovens

'Cook & Clean' Panels

The main oven has panels which have been coated with a special enamel that partly cleans itself. This does not stop all marks on the lining, but helps to reduce the amount of manual cleaning needed.

The 'Cook & Clean' panels work better above 200 °C. If you do most of your cooking below this temperature, occasionally remove the panels and wipe with a lint free cloth and hot soapy water. The panels should then be dried and replaced and the oven heated at 200 °C for about one hour. This will make sure that the 'Cook & Clean' panels are working effectively.

DO NOT use steel wool, oven cleaning pads, or any other materials that will scratch the surface.

Removing the Main Oven Linings

Some of the lining panels can be removed for cleaning.

If you wish to clean the enamel interior of the oven, you will need to remove the shelves before removing the 'Cook & Clean' panels. You do not have to remove the support brackets to remove the panels. Lift each panel upward and slide forward off the support brackets **(Fig. 5.10)**.

Once the panels have been removed, the oven enamel interior can be cleaned.

Refit in the reverse order.

The Tall Oven

To clean the oven sides, slide out the shelves, unhook the supports from the oven sides, and lift out **(Fig. 5.11)**.

Cleaning Table

Cleaners listed **(Table 5.1)** are available from supermarkets or electrical retailers as stated.

For enamelled surfaces use a cleaner that is approved for use on vitreous enamel.

Regular cleaning is recommended. For easier cleaning, wipe up any spillages immediately.

Hotplate		
Part	**Finish**	**Recommended Cleaning Method**
Hob top (including burner heads and caps)	Enamel, stainless steel, aluminium	Hot soapy water, soft cloth. Any stubborn stains remove gently with a nylon scourer.
Ceramic/Induction hob	Toughened glass	Hot soapy water; cream cleaner/scourer if necessary.
Griddle plate (some models only)	Non-stick surface	Allow to cool. Wash in hot soapy water. Do not use abrasive cleaners/scourers. Dishwasher.
Warming zone (some models only)	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Outside of Cooker		
Part	**Finish**	**Recommended Cleaning Method**
Door, door surround and storage drawer exterior	Enamel or paint	Hot soapy water, soft cloth. Any stubborn stains, remove gently with a liquid detergent.
	Stainless steel	E-cloth *(electrical retailers)* or microfibre all-purpose cloth *(supermarket)*.
Sides and plinth	Painted surface	Hot soapy water, soft cloth.
Splashback/rear grille	Enamel or stainless steel	Hot soapy water, soft cloth. Cream cleaner, with care, if necessary.
Control panel	Paint, enamel or stainless steel	Warm soapy water. Do not use abrasive cleaners on lettering.
Control knobs/handles & trims	Plastic/chrome, copper or lacquered brass	Warm soapy water, soft cloth.
	Brass	Brass polish.
Oven door glass/glass lid	Toughened glass	Hot soapy water, cream cleaner/scourer if necessary.
Oven and Grill		
Part	**Finish**	**Recommended Cleaning Method**
Sides, floor & roof of oven **NOT** COOK & CLEAN OVEN PANELS (see below)	Enamel	Any proprietary oven cleaner that is suitable for enamel. CAUTION: CORROSIVE/CAUSTIC OVEN CLEANERS: FOLLOW MANUFACTURER'S INSTRUCTIONS. Do not allow contact with the oven elements.
Cook & Clean oven panels (some models only)	Special enamel that partly cleans itself	This surface cleans itself at 200 °C and above, or the panels can be removed and washed with hot soapy water and a nylon brush (see *'The Ovens'* in *'Cleaning your Cooker'*).
Oven shelves, Handyrack, grill trivet, Handygrill rack (some models only)	Chrome	An oven interior cleaner that is suitable for chrome. Soap filled pad. Dishwasher.
Grill pan/meat tin (some models only)	Enamel	Hot soapy water. Soap filled pad. Dishwasher.

Table 5.1

6. Troubleshooting

Hotplate ignition or hotplate burners faulty

Is the power on? Is the clock illuminated?

If not, there maybe something wrong with the power supply.

Are the sparker (ignition electrode) or burner slots blocked by debris?

Are the burner trim and caps correctly located? See the section on *'Cleaning'.*

Hotplate burners will not light

Make sure that the burner parts have been replaced correctly after wiping or removing for cleaning.

Check that there is not a problem with your gas supply. You can do this by making sure that other gas appliances you may have are working.

Do the burners spark when you push the button?

If not, verify that the power is on by checking that the clock is illuminated.

Steam is coming from the oven

When cooking foods with high water content (e.g. oven fries) there may be some steam visible at the rear grille.

Take care when opening the oven door, as there may be a momentary puff of steam when the oven door is opened. Stand well back and allow any steam to disperse.

What cleaning materials are recommended for the cooker?

See the *'Cleaning'* section for recommended cleaning materials.

⚠ **Never use caustic or abrasive cleaners as these will damage the surface.**

An oven fan is noisy

The note of the oven fan may change as the oven heats up – this is perfectly normal.

The knobs get hot when I use the oven or the grill. Can I avoid this?

Yes, this is caused by heat rising from the oven or the grill, and heating them up. Do not leave the oven door open.

Make sure that the grill pan is pushed right back to the 'back stop' when grilling.

Always grill with the grill compartment door open.

If there is an installation problem and I don't get my original installer to come back to fix it who pays?

You do. Service organizations will charge for their call outs if they are correcting work carried out by your original installer. It is in your interest to track down your original installer.

Power failure

In the event of a failure in the electrical supply, remember to reset the clock to make sure that the timed oven continues to operate.

Food is cooking too slowly, too quickly, or burning

Cooking times may differ from your previous oven.

Check that you are using the recommended temperatures and shelf positions – see the oven cooking guide. The oven control settings and cooking times are intended to be used **only** as a guide.

Individual tastes may require the temperature to be altered either way, to get the results you want.

The oven is not cooking evenly

Do not use a baking tray with dimensions larger than those specified in the section on *'General Oven Tips'*.

If you are cooking a large item, be prepared to turn it round during cooking.

If two shelves are used, check that space has been left for the heat to circulate. When a baking tray is put into the oven, make sure that it is placed centrally on the shelf.

Check that the door seal is not damaged and that the door catch is adjusted so that the door is held firmly against the seal.

A dish of water when placed on the shelf should be the same depth all over. (For example, if it is deeper at the back, then the back of the cooker should be raised up or the front lowered.) If the cooker is not level arrange for your supplier to level it for you.

Oven not coming on

Is the power on? Is the clock illuminated? If not, there may be something wrong with the power supply.

Is the cooker supply on at the isolator switch?

Has the time of day been set?

Is the key symbol [⚿] showing in the display to signify that the oven is locked? See the *'Clock'* section of the instructions for more information on the key lock feature.

The timed oven is not coming on when automatic cooking

Has the oven knob been left in the OFF position by mistake?

Is the oven locked *(see above)*?

Oven temperature getting hotter as the cooker gets older

If turning the temperature down using the oven control knob has not worked, or has only worked for a short time, then you may need a new thermostat. This should be fitted by a service person.

An oven light is not working

The bulb has probably burnt out. You can buy a replacement bulb (which is not covered under the warranty) from a good electrical shop. Ask for a 15W – 230V lamp, FOR OVENS. It must be a special bulb, heat resistant to 300°C **(Fig. 6.1)**.

Turn off the power at the circuit breaker.

Before removing the existing bulb, turn off the power supply and make sure that the oven is cool. Open the oven door and remove the oven shelves.

Unscrew the bulb cover by turning counter-clockwise. It may be very stiff **(Fig. 6.2)**.

Taking care to protect your fingers with a glove in case the bulb should shatter, unscrew the old bulb.

Screw in the new bulb; screw back the bulb cover. Turn on the circuit breaker and check that the bulb now lights.

The oven door is misaligned

The bottom hinge of either oven door can be adjusted to alter the angle of the door **(Fig. 6.3)**. Loosen the bottom hinge fixing screws and use the notch and a flat bladed screwdriver to move the position of the hinge to set the hinge position **(Fig. 6.4)**.

Retighten the hinge screws.

Fig. 6.1

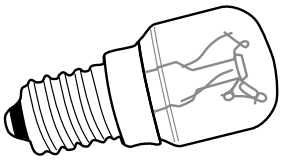


Fig. 6.2

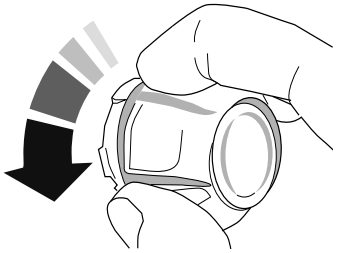
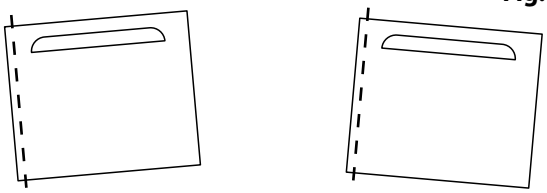
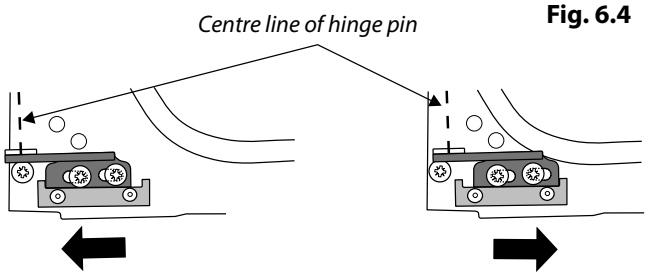


Fig. 6.3



Effect of hinge adjustment – exaggerated for clarity

Fig. 6.4



Oven door omitted for clarity

7. Installation

Dear Installer

Before you start your installation, please complete the details below, so that, if your customer has a problem relating to your installation, they will be able to contact you easily.

Installer's Name
Installer's Company
Installer's Telephone Number
Appliance Serial Number

Safety Requirements and Regulations

⚠ **This cooker must be installed in accordance with the relevant instructions in this booklet, with the relevant national and local regulations, and with the local gas and electricity supply companies' requirements.**

⚠ **This cooker is a Class 2 Subclass 1 appliance.**

⚠ **Before installation, make sure that the cooker is suitable for your gas type and supply voltage. See the data badge.**

⚠ **The appliance must be installed in accordance with the regulations in force and only in a well-ventilated space.**

⚠ **Read the instructions before installing or using this appliance.**

⚠ **In your own interest and that of safety, it is law that all gas appliances be installed by competent persons. Failure to install the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**

⚠ **This appliance can be converted for use on another gas.**

In the UK the cooker must be installed in accordance with:

- **All relevant British Standards / Codes of Practice, in particular BS 5440 Part 2.**
- **For Natural Gas – BS 6172 and BS 6891.**
- **For LP Gas – BS 5482-1 (when the installation is in a permanent dwelling), BS 5482-2, (when the installation is in a caravan or other non permanent dwelling), or BS 5482-3, (when the installation is in a boat).**
- **The Gas Safety (Installation and Use) regulations.**
- **The relevant Building / IEE regulations.**

In the Republic of Ireland the cooker must be installed in accordance with:

The installation must be carried out by a competent person and installed in accordance with the current edition of IS 813 "Domestic Gas Installations", the current Building Regulations and reference should be made to the current ETCI rules for electrical installation.

Provision of Ventilation

This appliance is not connected to a combustion products evacuation device. Particular attention shall be given to the relevant requirements regarding ventilation.

All rooms require a window that can be opened, or equivalent, while some rooms require a permanent vent in addition to the window.

In the UK

The room containing the cooker should have an air supply in accordance with BS 5440 Part 2. All rooms require an openable window or equivalent, while some rooms require a permanent vent in addition to the openable window. The cooker should not be installed in a bedsitting room with volume less than 20 m^3. If it is installed in a room of volume less than 5 m^3 an air vent of effective area 100 cm^2 is required; if it is installed in a room of volume between 5 m^3 and 10 m^3, an air vent of effective area 50 cm^2 is required; while if the volume exceeds 11 m^3, no air vent is required.

If there are other fuel burning appliances in the same room, BS 5440 Part 2 should be consulted to determine the requisite air vent requirements.

In the Republic of Ireland

Reference should be made to the current edition of IS 813, which makes clear the conditions that must be met to demonstrate that sufficient ventilation is available.

INSTALLATION
Check the appliance is electrically safe and gas sound when you have finished.

Location of Cooker

The cooker may be installed in a kitchen/kitchen diner but NOT in a room containing a bath or shower.

This appliance is designed for domestic cooking only. Use for any other purpose could invalidate any warranty or liability claim.

Note: An appliance for use on LPG must not be installed in a room or internal space below ground level, e.g. in a basement.

Conversion

This appliance is supplied set for G20 20 mbar Cat II_{2H3+}.

A conversion kit for another gas is available for the cooker.

If the appliance is to be converted to another gas we recommend that this is carried out before installation.

After converting the appliance, please attach the Gas Conversion sticker over the appropriate area of the data badge – this will identify the gas type for which the appliance is now set.

You will need the following equipment to complete the cooker installation satisfactorily:

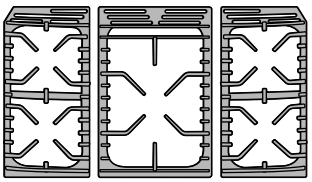
- Stability bracket: If the cooker is to be supplied with gas through a flexible hose, a stability bracket or chain MUST be fitted.
  These are not supplied with the cooker but are available at most builders' merchants.
- Gas pressure tester/manometer.
- Flexible gas hose: Must be in accordance with the relevant standards.
- Multimeter: For electrical checks.

You will also need the following tools:

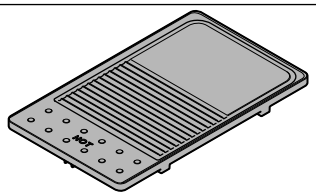
1. Electric drill
2. Masonry drill bit (only required if fitting the cooker on a stone or concrete floor)
3. Wall plugs (only required if fitting the cooker on a stone or concrete floor)
4. Steel tape measure
5. Cross head screwdriver
6. Flat head screwdriver
7. Spirit level
8. Pencil
9. Adjustable spanner
10. Screws for fitting stability bracket
11. 4 mm & 3 mm Allen keys
12. 13 mm spanner or socket wrench

Checking the Parts:

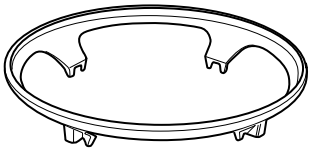
3 pan supports



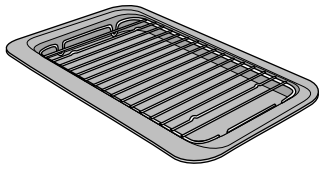
Griddle plate



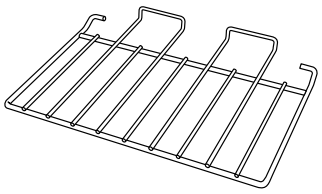
Wok cradle



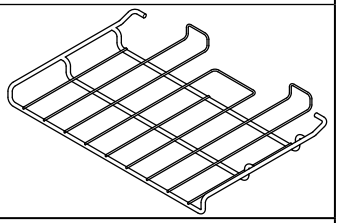
Grill pan & trivet



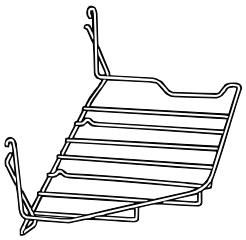
1 flat shelf



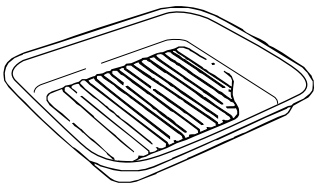
1 drop shelf



Handyrack

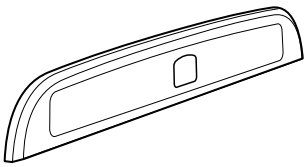


Roasting tin



Tall oven shelves and shelf supports

Splashback



Plinth

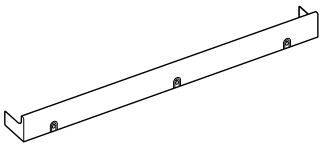


Fig. 7.1

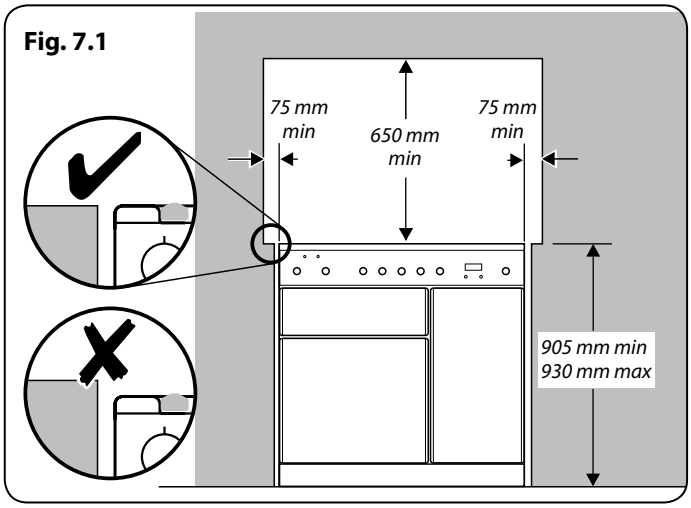


Fig. 7.2

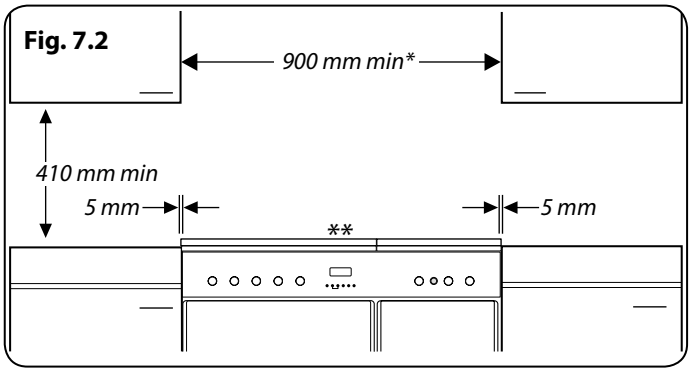


Fig. 7.3

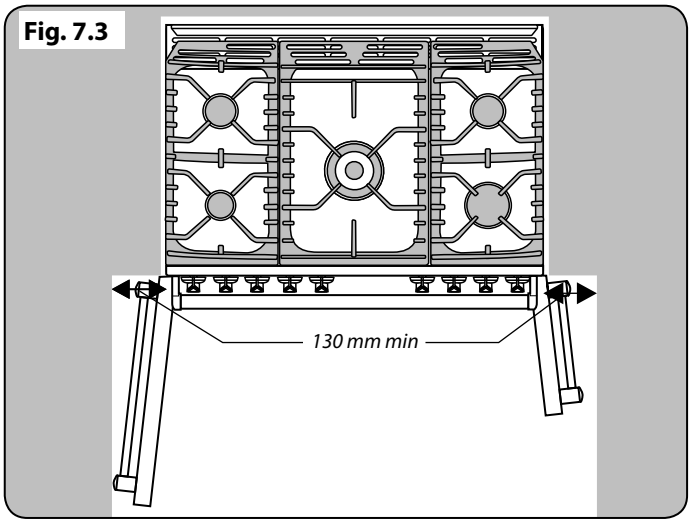
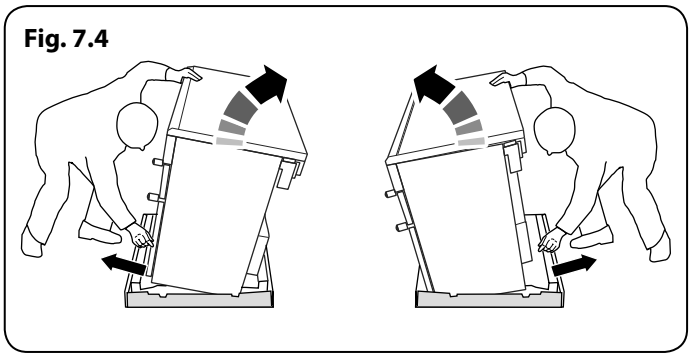


Fig. 7.4



Positioning the Cooker

Fig. 7.1 and **Fig. 7.2** show the minimum recommended distance from the cooker to nearby surfaces.

The cooker should not be placed on a base.

Above hotplate surround should be level with, or above, any adjacent work surface.

A gap of 75 mm should be left between each side of the cooker **ABOVE** the hotplate level and any adjacent vertical surface.

For non-combustible surfaces (such as unpainted metal or ceramic tiles), this can be reduced to 25 mm.

A minimum space of 650 mm is required between the top of the hotplate and a horizontal combustible surface.

**Any cookerhood should be installed in accordance with the hood manufacturer's instructions.*

***Any splashback must be fitted in accordance with the manufacturers instructions. Allowance should be made for the additional height of the flue trim, which is fitted to the cooker hob.*

Surfaces of furniture and walls at the sides and rear of the appliance should be heat, splash and steam resistant. Certain types of vinyl or laminate kitchen furniture are particularly prone to heat damage and discolouration.

We cannot accept responsibility for damage caused by normal use of the cooker to any material that de-laminates or discolours at temperatures less than 65 °C above room temperature.

We recommend a gap of 910 mm between units to allow for moving the cooker. Do not box the cooker in – it must be possible to move the cooker in and out for cleaning and servicing.

If the cooker is near a corner of the kitchen, a clearance of 130 mm is required to allow the oven doors to open **(Fig. 7.3)**. The actual opening of the doors is slightly less but this allows for some protection of your hand as you open the door.

Moving the Cooker

⚠ **On no account try and move the cooker while it is plugged into the electricity supply.**

⚠ **The cooker is very heavy, so take great care.**

We recommend that two people manoeuvre the cooker. Make sure that the floor covering is firmly fixed, or removed, to prevent it being disturbed when moving the cooker around.

To help you, there are two levelling rollers at the back, and two screw-down levelling feet at the front.

Remove the polystyrene base pack. From the front, tilt the cooker backwards and remove the front half of the polystyrene base **(Fig. 7.4)**.

Repeat from the back and remove the rear half of the polystyrene base.

Lowering the Two Rear Rollers

To adjust the height of the rear of the cooker, first fit a 13 mm spanner or socket wrench onto the hexagonal adjusting nut **(Fig. 7.5)**. Rotate the nut – clockwise to raise – counter-clockwise to lower.

Make 10 complete (360°) turns clockwise.

Make sure you lower BOTH REAR ROLLERS.

Completing the Move

Unfold the rear edge of the cardboard base tray. Open the grill door and right-hand oven door so that you can get a good grip on the bottom of the fascia panel as you move the oven **(Fig. 7.6)**.

Carefully push the cooker backwards off the cardboard base. Remove the base tray.

Position the cooker close to its final position, leaving just enough space to get behind it.

⚠ **Do not use the door handles or control knobs to manoeuvre the cooker.**

Fitting the Stability Bracket or Chain

Unless otherwise stated, a cooker using a flexible gas connector must be secured with a suitable stability device.

Suitable stability devices are shown in **Fig. 7.7**, **Fig. 7.8** and **Fig. 7.9**.

If you are using a stability chain **(Fig. 7.7)** then the chain should be kept as short as is practicable and fixed firmly to the rear of the cooker.

If you are using a stability bracket (**Fig. 7.8** and **Fig. 7.9**), then adjust the bracket to give the smallest practicable clearance between the bracket and the engagement slot in the rear of the cooker.

Fit the bracket so that it engages as far as possible over the chassis of the cooker.

Repositioning the Cooker Following Connection

If you need to move the cooker once it has been connected then you need to unplug it and, having gripped under the fascia panel and lifted the front of the cooker slightly **(Fig. 7.6)**, you need to check behind the cooker to make sure that the gas hose is not caught.

As you progress, make sure that both the electricity cable and gas hose always have sufficient slack to allow the cooker to move.

With a stability chain fitted, release it as you ease the cooker out. Do not forget to refit it when you replace the cooker.

When you replace the cooker, again check behind to make sure that the electricity cable and gas hose are not caught or trapped.

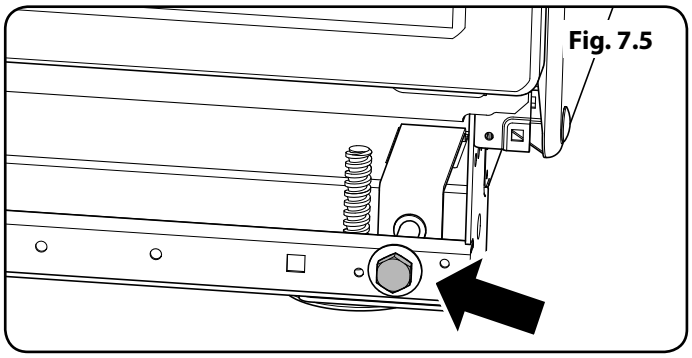


Fig. 7.5

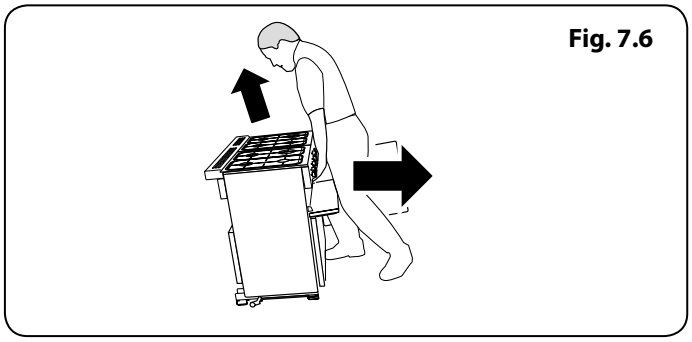


Fig. 7.6

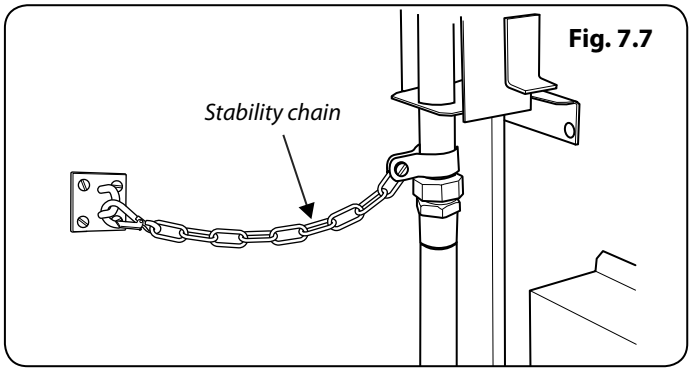


Fig. 7.7

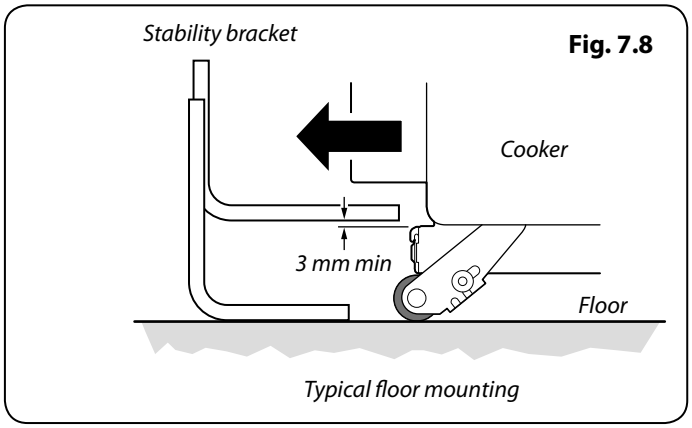


Fig. 7.8
Typical floor mounting

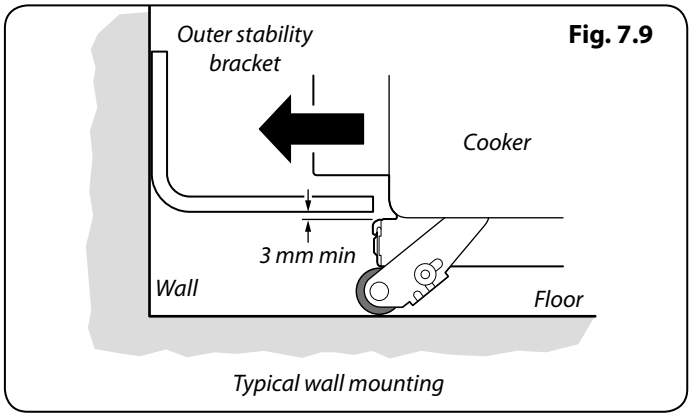


Fig. 7.9
Typical wall mounting

Fig. 7.10

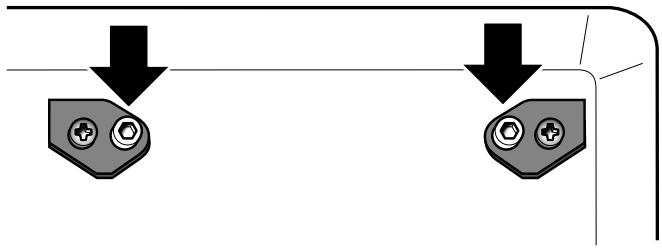


Fig. 7.11

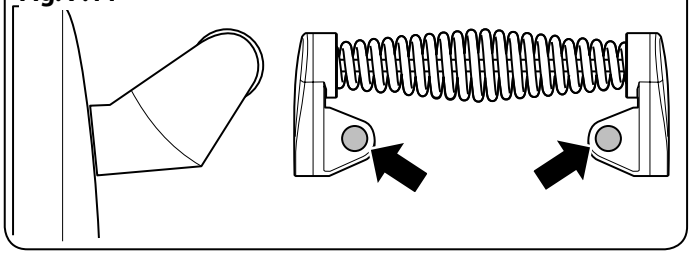
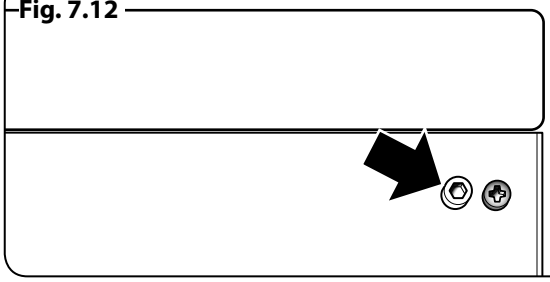


Fig. 7.12



Conversion to Another Gas

If the appliance is to be converted to another gas do the conversion at this point. See the conversion section of these instructions.

Levelling

You are recommended to use a spirit level on a shelf in one of the ovens to check for level.

Place the cooker in its intended position taking care not to twist it within the gap between the kitchen units as damage may occur to the cooker or the units.

The front feet and rear rollers can be adjusted to level the cooker.

To adjust the height of the rear of the cooker use a 13 mm spanner or socket wrench to turn the adjusting nuts at the front bottom corners of the cooker.

To set the front, turn the feet bases to raise or lower.

Fitting the Handles and Handrail

Remove the 4 mm Allen screws from the doors **(Fig. 7.10)**. Fit the door handles and secure using the 4 mm screws **(Fig. 7.11)**.

⚠ **The handles should be above the fixings.**

Remove the 4 mm Allen screws from the top corners of the fascia **(Fig. 7.12)**. Fit the handrail in position and secure using the 4 mm screws.

Fitting the Splashback

Position the splashback on the rear of the hotplate and secure with the screws supplied.

Gas Connection

This must be in accordance with the relevant standards.

The flexible hose (not supplied with the cooker) must be in accordance with the relevant standards. Hoses may be purchased at most builders' merchants.

The gas supply needs to terminate with a down-facing bayonet.

The connector is located just below the hotplate level at the rear of the cooker. If in doubt contact your supplier.

The rear cover boxes limit the position of the supply point.

Because the height of the cooker can be adjusted and each connection is different, it is difficult to give precise dimensions.

Although a 900 mm hose can be used, a 1250 mm hose will allow slightly more flexibility in the positioning of the bayonet and make moving the cooker easier.

The hose should be fitted so that both inlet and outlet connections are vertical so that the hose hangs downwards in a 'U' shape.

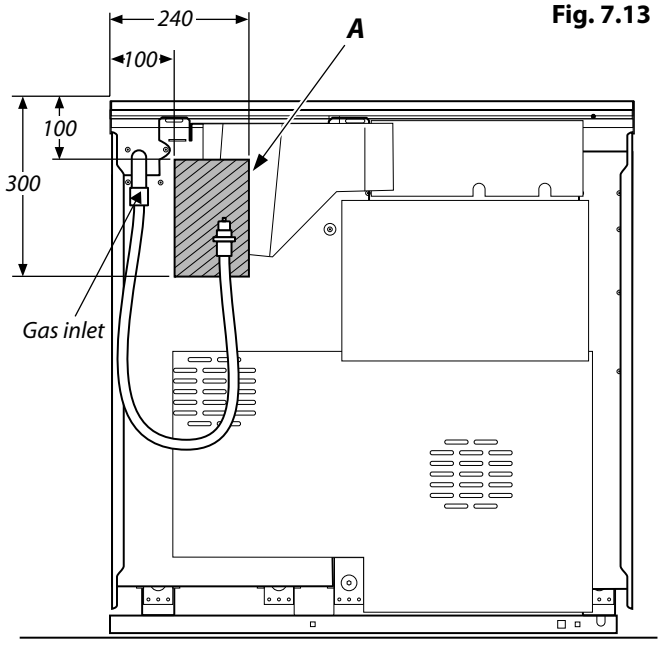
Ideally the hose supply connection should be within the shaded area 'A' **(Fig. 7.13)**.

For Natural Gas, the flexible hose must be in accordance with BS 669. For LP Gas, it should be capable of 50 mbar pressure, 70 °C temperature rise, and carry a red stripe, band or label. If in doubt contact, your supplier.

Screw connect the threaded end of the hose into the gas inlet.

After completing the gas connection, make sure that the cooker is gas sound with a pressure test.

Fig. 7.13



All dimensions in millimetres

Pressure Testing

The gas pressure can be measured at one of the hotplate burner injectors (not the wok burner).

Lift off a burner head. Fit the pressure gauge to the injector. Turn on and light one of the other hotplate burners.

Turn on the control knob for the burner with the pressure gauge fitted to let gas through.

See the data badge for test pressures.

Turn off the burners. Make sure that you reassemble the burner top in the correct way on the burner body.

Fig. 7.14

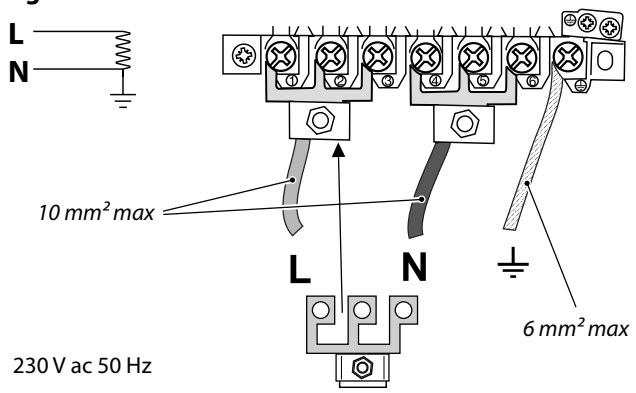


Fig. 7.15

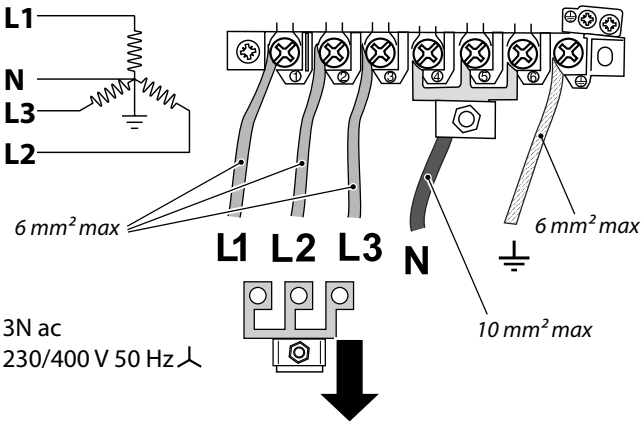
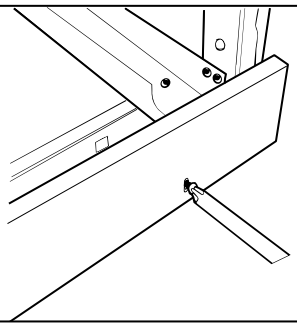


Fig. 7.16



Electrical Connection

The cooker must be installed by a qualified electrician, in accordance with all relevant British Standards/Codes of Practice (in particular BS 7671), or with the relevant national and local regulations.

Current Operated Earth Leakage Breakers

The combined use of your cooker and other domestic appliances may cause nuisance tripping, so we recommend that the cooker is protected on an individual RCD (Residual Current Device) or RCBO (Residual Current Breaker with Overload).

IF IN DOUBT, PLEASE CONSULT A SUITABLY QUALIFIED ELECTRICIAN.

Note: The cooker must be connected to the correct electrical supply as stated on the voltage label on the cooker, through a suitable cooker control unit incorporating a double-pole switch, having a contact separation of at least 3 mm in all poles.

⚠ **The cooker MUST NOT be connected to an ordinary domestic power point.**

Access to the mains terminal is gained by removing the electrical terminal cover box on the back panel. Connect the mains cable to the correct terminals for your electrical supply type (**Fig. 7.14** and **Fig. 7.15**). Check that the links are correctly fitted and that the terminal screws are tight. Secure the mains cable using the cable clamp.

Final Checks

Hotplate Check

Check each burner in turn (refer to the *'Hotplate Burners'* section at the front of the instructions).

Grill Check

Turn on the grill control and check that the grill heats up.

Oven Check

Set the clock as described earlier in the instructions, and then turn on the ovens. Check that the oven fans start to turn and that the ovens start to heat up.

Note: The oven light bulb is not included in the guarantee.

Turn off the oven.

Fitting the Plinth

Loosen the 3 screws along the front bottom edge of the cooker. Hook the central keyhole over the central screw. Twist and fit each end keyhole over their respective screws. Tighten the fixing screws **(Fig. 7.16)**.

Customer Care

Installer: Please complete your details in this guide, inform the user how to operate the cooker and hand over the instructions.

Thank you.

WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

8. Conversion to LP Gas

Check the '*Technical Data*' section at the back of the book that the hob is convertible to the gas you want to use.

A suitably competent person must perform the conversion. After conversion the installation must comply with the relevant regulations and also the local electricity supply company requirements. Read the instructions before converting this appliance.

⚠ **Failure to convert the appliance correctly could invalidate any warranty or liability claims and lead to prosecution.**

⚠ **When servicing or replacing gas-carrying components disconnect from the gas supply before starting operation. Check the appliance is gas sound after completion.**

⚠ **DO NOT use reconditioned or unauthorised gas controls.**

⚠ **Disconnect from the electricity and gas supply before servicing.**

⚠ **Before electrical reconnection, check that the appliance is electrically safe.**

Injectors

Remove the burner caps and heads. Remove the old jets **(Fig. 8.1)**. Fit the new jets (see the '*Technical Data*' section at the back of this book for the correct jets). Reassemble in the reverse order.

Tap Adjustment

Removing the Handrail

Remove the handrail. Now remove the 2 cross-headed screws hidden behind the handrail end brackets **(Fig. 8.2)**.

Removing the Control Panel

Pull off all the control knobs and remove the fixing screws underneath the control panel.

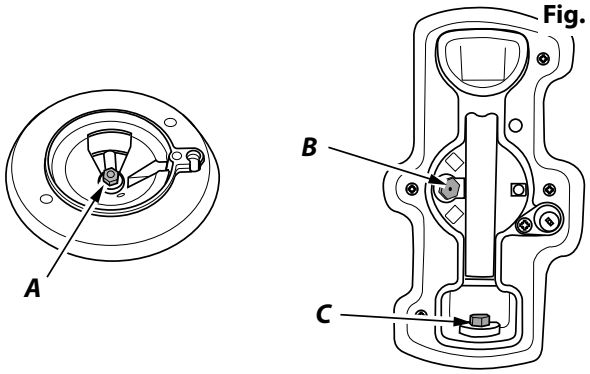
Lift the control panel and pull forwards, taking care not to damage or strain the wiring.

Remove the two screws holding the shield in front of the control taps and remove the shield **(Fig. 8.3)**.

Bypass Screw Adjustment

Turn the bypass screw on each control clockwise to the stop **(Fig. 8.4)**. Refit the control panel.

Fig. 8.1



A – Jet, B – Internal injector, C – External injector

Fig. 8.2

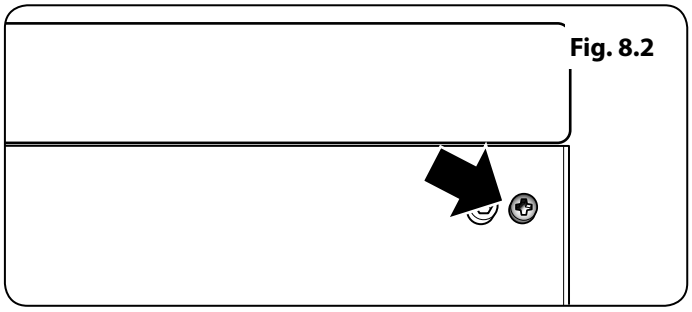


Fig. 8.3

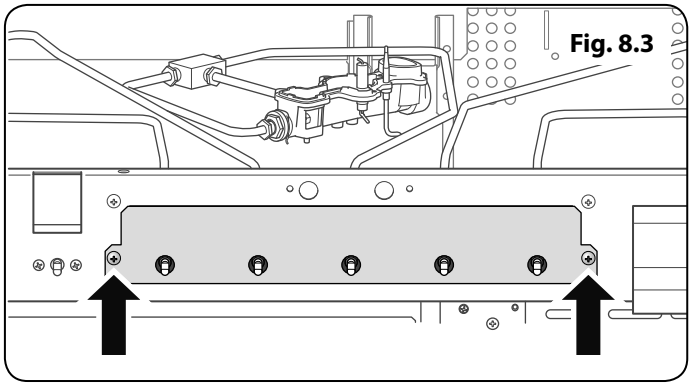
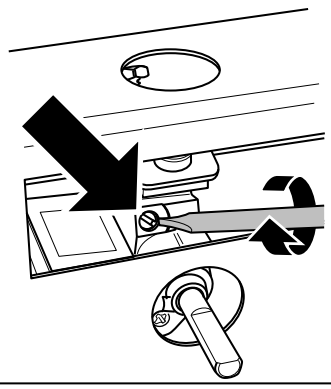


Fig. 8.4



WARNING – SERVICING TO BE CARRIED OUT ONLY BY AN AUTHORISED PERSON
Disconnect from electricity and gas before servicing. Check appliance is safe when you have finished.

Stick on Label

Stick the LP gas label over the natural gas part of the appliance data label.

Pressure Testing

Connect the appliance to the gas supply.

Check the appliance is gas sound.

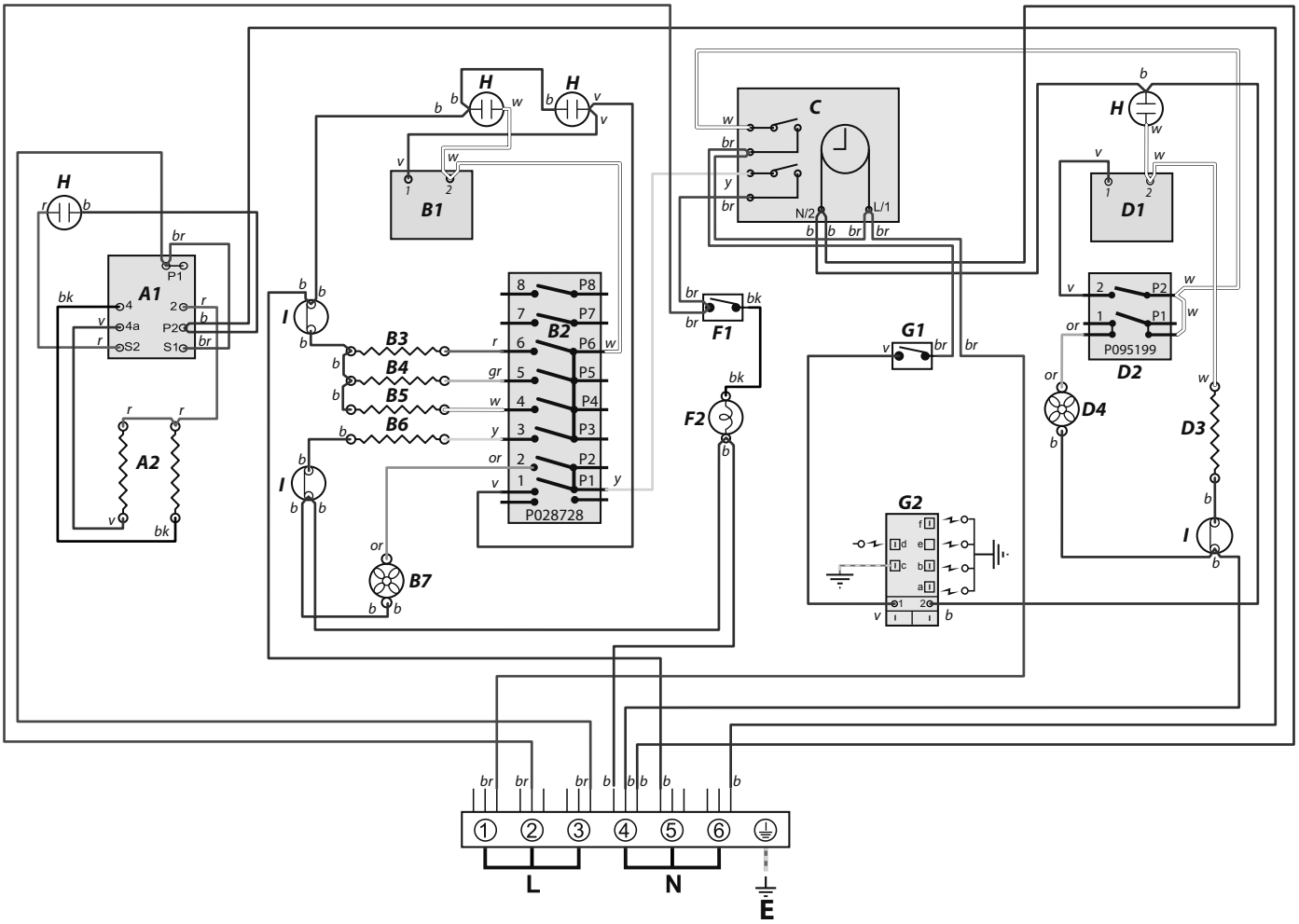
The gas pressure can be measured at one of the hotplate injectors (not the wok burner). Lift off a burner head. Fit the pressure gauge to the jet. Turn on and light one of the other burners. Turn on and press in the control knob for the burner with the pressure gauge fitted.

The pressure should be 29 mbar for Butane and 37 mbar for Propane. After checking the pressure, turn off the taps and replace the burner head.

Reassemble burner top, making sure it is reassembled in the correct way on the burner body.

Check operation of all the burners.

9. Circuit Diagram



Key

The connections shown in the circuit diagram are for single-phase. The ratings are for 230 V 50 Hz.

Code	Description
A1	Grill control
A2	Grill element left-hand side
A3	Grill element right-hand side
B1	Left-hand multi-function oven thermostat
B2	Left-hand multi-function oven control switch
B3	Left-hand multi-function oven base element
B4	Left-hand multi-function oven top element (outer pair)
B5	Left-hand multi-function oven browning element (inner pair)
B6	Left-hand multi-function oven fan element
B7	Left-hand multi-function oven fan
C	Clock

Code	Description
D1	Right-hand fan oven thermostat
D2	Right-hand fan oven switch
D3	Right-hand fan oven element
D4	Right-hand fan oven fan
F1	Oven light switch
F2	Oven light
G1	Ignition switch
G2	Ignition spark generator
H	Neon
I	Thermal cut-out

Code	Colour
b	Blue
br	Brown
bk	Black
or	Orange
r	Red
v	Violet
w	White
y	Yellow
g/y	Green/yellow
gr	Grey

10. Technical Data

THE COOKER IS CATEGORY: $CatII_{2H3+}$.
It is supplied set for group H natural gas. A conversion kit from NG to LP is available for the cooker.

INSTALLER: Please leave these instructions with the user.

DATA BADGE LOCATION: Cooker back, serial number repeater badge below oven door opening.

COUNTRY OF DESTINATION: GB, IE, FR, NL, DE, SE, IT, AT, CH, LU, BE.

Connections

Gas (Rp ½ at rear right-hand side)		**Electric**
Natural Gas	20 mbar	230/400 V 50 Hz
Butane	29 mbar	
Propane	37 mbar	

See the appliance badge for test pressures.

Dimensions

Model	Elan 90 Dual Fuel	
Overall height	minimum 900 mm	maximum 925 mm
Overall width	900 mm	
Overall depth	598 mm excluding handles, 674 mm including handles	
Minimum height above the hotplate	650 mm	

Hotplate Ratings

Hotplate	**Bypass Screw***	**Natural Gas 20 mb**		**L.P. Gas**	
			Injector		**Injector**
Wok burner	57	3.5 kW	internal 78 external 126	3.5 kW (246 g/h	internal 53 external 82
Rapide/ Large Burner	40	3 kW	134	3.0 kW (210 g/h)	87
Semi Rapide / Medium Burner	32	1.7 kW	109	1.7 kW (119 g/h)	68
Auxiliary / Small Burner	28	1 kW	75	1.0 kW (70 g/h)	51

* The valves in this cooker are fitted with adjustable bypass screws. The cooker is supplied with the bypass screws set for Natural Gas. For LPG conversion the bypass screws must be screwed all the way down.

Hotplate energy saving tips

Use cookware with a flat base.
Use the correct size cookware.
Use cookware with a lid.
Minimise the amount of liquid or fat.
When liquid starts boiling, reduce the setting.
Consumption is based on G30.

Oven energy saving tips

Cook meals together, if possible.
Keep the pre-heating time short.
Do not lengthen cooking time.
Do not open the oven door during the cooking period.
Do not forget to turn the appliance off at the end of cooking.

Hotplate Efficiency

Brand	Rangemaster
Model Identification	Elan
Size	90
Type	Dual Fuel

Type of Hob	GAS
Number of gas burners	5
Auxiliary / Small Burner (EE gas burner)	-
Semi Rapide / Medium Burner (EE gas burner)	58%
Semi Rapide / Medium Burner (EE gas burner)	58%
Rapide / Large Burner (EE gas burner)	56%
Rapide / Large Burner (EE gas burner)	-
Wok (EE gas burner)	53%
Wok (EE gas burner)	-
Hotplate EE gas hob (*)	56%

*Information marked thus (*) is not required with mixed fuel hobs

Oven Data

Brand		Rangemaster
Model identification		Elan
Type of oven		Electric
Mass	kg	117
Number of cavities		2
Left-hand Efficiency		
Fuel type		Electric
Cavity type		Multifunction
Power - conventional		2.2
Power - forced air convection		2.5
Volume	Litres	73
Energy consumption (electricity) - conventional	kWh / cycle	1.08
Energy consumption (electricity) - forced air convection	kWh / cycle	0.91
Energy efficiency index - conventional		126.1
Energy efficiency index - forced air convection		106.2
Energy class		A
Right-hand Efficiency		
Fuel type		Electric
Cavity type		Fanned (90)
Power - conventional		-
Power - forced air convection		2.5
Volume	Litres	67
Energy consumption (electricity) - conventional	kWh / cycle	-
Energy consumption (electricity) - forced air convection	kWh / cycle	0.8
Energy efficiency index - conventional		-
Energy efficiency index - forced air convection		96.2
Energy class		A

Additional Information

This oven complies with EN 60350-1

Maximum output @ 230 V 50 Hz	Conventional	Multifunction	Multifunction (With Rapid Response)	Forced Air Convection
	2.2 kW	2.5 kW	3.7 kW	2.5 kW

Maximum total electrical load at 230 V (approximate total including oven lights, oven fan, etc.)	
Conventional oven (with dual zone hob/warmer) variant	16.1 kW
Conventional oven (with warmer) variant	15.1 kW
Multifunction oven variant	16 kW
Multifunction oven (with rapid response) variant	17.1 kW
Grill	2.3 kW
Slow Oven	-
Bread Proving Drawer	0.2 kW

Name of Appliance & Colour*				
Appliance Serial Number*				
Fuel Type*	**Natural Gas**	☐	**LP Gas**	☐
	Dual Fuel	☐	**Electric**	☐
Retailer's Name & Address				
Date of Purchase				
Installer's Name & Address				
Installer's Telephone Number				
Date of Installation				

* This information is on the appliance data badge - look in the appliance instructions to find out where the data badge is located.

CONSUMER SERVICE

If you have any product enquiries, or in the event of a problem with your appliance once it has been installed, please telephone: **0800 804 6261** or depending on your mobile network tariff you can call free on **0370 789 5107**.

CONSUMER SERVICE LINES OPEN:

Monday to Thursday	8am–6pm
Friday	8am–5pm
Saturday	9am–1pm

WARRANTY

Your manufacturer warranty covers goods of our own brand for defective workmanship and materials for a period of 1 year from the date of purchase. This warranty covers mechanical breakdown and proven cosmetic and manufacturing defects.

You will receive an additional FREE full 12 months guarantee by registering your purchase using the FREEPOST form provided. Alternatively, call free on **0800 587 5747**, quoting reference **RMGX57A**, or register online at **www.rangemaster.co.uk**.

Any damage, blemishes or chips identified upon receipt of the product must be reported within 90 days. Proof of purchase may be required to establish validity. Scratches on the surface of ceramic hobs must be reported within 14 days. Scratches caused by usage are not covered. Accidental damage is not covered by the manufacturer's warranty.

For warranty compliance, the requirements for the appliance are:

- Has been correctly installed in accordance with current legislation, relevant British and European Standards and Codes of Practice, by a suitably competent person registered with Gas Safe or equivalent body and where applicable a qualified electrician.
- Has been used solely for domestic cooking purposes.
- If in use in the UK*, has not been taken abroad as a personal export. In the Republic of Ireland, conditions may vary, so consult your retailer.
- Is not second-hand or a refurbished appliance. The manufacturer's warranty is not transferable.
- Has not been subject to misuse, accidental damage or modification, and has not deteriorated due to normal domestic wear and tear, and the manufacturer's recommendations concerning cleaning materials have been followed.
- Has not been repaired by persons or organisations other than those authorised to act on behalf of AGA Rangemaster.

Exceptions:

- Items not included under the free 1 year warranty include pan supports, griddles, wok rings, baking trays, grill pans, trivets, filters, light bulbs and other consumable accessories.
- Any damage caused other than through normal use.
- Breakdowns associated with cooking spillage.
- Cosmetic deterioration deemed to be normal wear and tear.
- Please note that we reserve the right to charge additional payments for engineer's expenses, at our discretion, up to the value of £300 per home visit.
- The terms of this warranty are in addition to your legal rights and do not affect your legal rights in relation to defective products. Please contact Citizen's Advice for more information relating to your legal rights.

* Only certain models can be adapted for use with Mains Gas supplied in the Channel Islands and Isle of Man.

OUT OF WARRANTY

Service work should only be carried out by technically competent and suitably qualified personnel.

For your own safety, always make sure that work is carried out by a Gas Safe registered engineer for gas appliances or an approved electrician for electrical models.

For a competitive quote and to arrange for a Rangemaster approved engineer to attend, call Consumer Services on: **0800 804 6261** or depending on your mobile network tariff you can call free on **0370 789 5107**.

SPARE PARTS

To maintain optimum and safe performance, we recommend that only genuine Rangemaster spare parts are used. These are available from most major spares stockists, including ourselves.

STANDARDS

Rangemaster cookers are designed and manufactured to a recognised international quality standard, which meets the requirements of BS EN ISO 9001, BS EN ISO 14001 and OHSAS 18001 for continually improving environmental procedures.

Rangemaster cookers comply with the essential requirements of the appropriate European Directives, and carry the CE mark.

ALSO PART OF THE RANGEMASTER COLLECTION...

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RANGEmaster

Britain's No.1 Range Cooker

Search Rangemaster UK

Registered in England and Wales. Registration No. 354715 Registered Office: Juno Drive, Leamington Spa, Warwickshire, CV31 3RG

Rangemaster continuously seeks improvements in specification, design and production of products and thus, alterations take place periodically. Whilst every effort is made to produce up-to-date literature, this booklet should not be regarded as an infallible guide to current specification, nor does it constitute an offer for the sale of any particular appliance.

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